

Sunday-Thursday, 4pm-6pm \$29/Person

1st Course (Choice of Appetizer)

Crispy Fried Squid with Chili and Lime

Baby Green Salad with Wasabi Ginger Dressing

*Butterfish Tataki with Yuzu Shallot Dressing

2nd Course (Choice of Entrée)

Includes White Rice and Miso Soup

Baby Back Ribs with Cashew and Spring Onion

Skuna Bay Salmon with Ginger Teriyaki and House Pickled Cucumbers

*Skirt Steak (6oz) with Sweet Garlic Soy

3rd Course (Choice of Dessert)

Warm Chocolate Cake with Coffee Ice Cream and Caramelized Peanuts
Green Tea Crème Brulee with Mixed Berry Compote and Vanilla Crisp
House made Sorbet or Ice Cream with Fresh Fruit

Dishes marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medial conditions. 20% Gratuity will be added for parties of six or more.