

Lunch Group Menu

\$65

Amuse Bouche

1st Zensai

Scallop Crudo
soy onion relish

Kaisen Poke

Oyster

daily selection, kabosu mignonette

Aburi Sashimi
chef's selection

Prawn Cocktail
yuzu cocktail sauce

2nd Entree

choice of one

Saikyo Miso Baked Sablefish

*Japanese eggplant, gai lan, wasabi pickles, yuzu-miso reduction,
kinpira gobo, organic brown rice, kale goma-ae*

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Bistro Filet Steak

*petite tender roast beef, iwa nori glazed new potatoes,
brussels sprouts, patty pan squash, wasabi brown butter sauce*

3rd Aburi Sushi

Selection of Roll, Aburi Nigiri and Oshi Sushi

4th Dessert

choice of one

House Made Sorbet or Ice Cream
fresh berries

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Green Tea Opera Cake

*green tea génoise, matcha butter cream, dark chocolate ganache,
adzuki bean cream, hazelnut wafer, matcha ice cream*



*Please advise event coordinator of any allergies or dietary restrictions 72 hours before booking
Items are priced exclusive of tax and gratuity
Menu subject to change due to seasonality and availability*