



DINNER GROUP MENU \$75

1st

Zensai

a selection of seasonal items served on our unique Arita-yaki plate

Beef Carpaccio with Seasonal Fruit

AAA sterling silver short rib, jalapeño-garlic ponzu

Aburi Sashimi

chef's selection

Pan Seared Scallop

parsley purée, pickled sea asparagus, charred soy corn, watercress

Seasonal Vegetable

2nd

Entrée

choice of One

Saikyo Miso Baked Sablefish

sweet potato purée, market baby vegetables, sundried tomato relish

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5 hour Slow Roasted Prime Rib

*AAA sterling silver, brown butter wasabi sauce, wild mushrooms,
market baby vegetables, iwanori baked yukon potato purée*

3rd

Aburi Sushi Selection

chef's selection of Aburi oshi, roll, and nigiri

4th

Dessert

choice of one

House-made Sorbet or Ice Cream

fresh berries

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Green Tea Opera Cake

raspberry coulis, matcha ice cream

*Note: Please advise your server of any food allergies at time of ordering
Items are priced exclusive of tax & gratuity Menu subject to change due to seasonality and availability*