

SF RESTAURANT week

Otoushi

(trio sampler)

spinach salad blached organic baby spinach, black sesame
warm mushroom & tofu shiitake, maitake, shimeji, enoki
nasu miso, sauteed eggplant, shishito pepper, honey miso sauce

second

surf & turf

grilled wagyu steak texas raised wagyu, red miso sauce

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miso glazed black cod sauteed broccolini & cauliflower,
glazed carrots and purple yam

or

sushi

hon maguro blue fin tuna - ehime

hamachi yellowtail - kumamoto

zuke sake white soy sauce cured fatty salmon - new zealand

zuke chu toro red wine cured medium fatty blue fin tuna - ehime

tai red snapper - kyushu

roll

sunrise scallop

soy wrap, shiso, avocado, kaiware, tobiko, miso aioli

third

dessert

green tea coconut mochi cake

adzuki bean cream, coconut chips & kinako

or

toffee cake spiced caramel, and ginger gelato

\$75 per person



*all menu items are subject to change according to seasonal and availability