

Sample Family Style Menu - \$38 per person

1st Course

Edamame - warm soy beans with garlic, shallot soy reduction

2nd Course

Smoked Duck Breast - ginger soy marinade, maitake mushrooms,  
rainbow chard

Saikyo Caesar - romaine and mizuna  
with shaved parmesan and saikyo miso dressing

3rd Course

Kakiage - tempura fritter with bay scallops and shrimp

Organic Seasonal Vegetable Tempura - with house-made teriyaki

4th Course

Sake Yuzu Salmon - grilled sake yuzu marinated salmon with teriyaki

Kara Miso Chicken - with lemon caper rosemary oil

Tamanishiki Rice

Dessert

Omakase Dessert Platter - chef's choice

Sample Family Style Menu - \$46 per person

1st Course

Sendai Miso Soup

Edamame - with garlic, shallot soy reduction

2nd Course

Saikyo Caesar - romaine and mizuna  
with shaved parmesan and saikyo miso dressing

Kakiage - tempura fritter with bay scallops and shrimp

3rd Course

Omakase Sushi Platter - chef's choice of maki rolls

4th Course

Sake Yuzu Salmon - grilled sake yuzu marinated salmon with teriyaki

Kara Miso Chicken - with lemon caper rosemary oil

Tamanishiki Rice

Dessert

Omakase Dessert Platter - chef's choice

## Sample Family Style Menu - \$52 per person

### 1st Course

Kobe Beef Tataki - american kobe beef, seared with fig wood, garlic, mushroom ponzu

Smoked Duck Breast - ginger soy marinade, maitake mushrooms, rainbow chard

### 2nd Course

Saikyo Caesar - romaine and mizuna  
with shaved parmesan and saikyo miso dressing

### 3rd Course

Kakiage - tempura fritter with bay scallops and shrimp

### 4th Course

Omakase Sushi Platter - chef's choice of maki and sashimi

### 5th Course

Sake Yuzu Salmon - grilled sake yuzu marinated salmon with teriyaki

Certified Angus Rib Eye - herb grilled with wasabi soy broth

Additions: Tamanishiki Rice - \$2 per person  
Seasonal Roasted Organic Vegetables - \$4 per person

### Dessert

Omakase Dessert Platter - chef's choice

Sample Lunch Menu / \$35 per person

1st Course

Sendai Miso Soup - tofu, wakame seaweed, negi and nameko mushroom  
served individually

2nd Course

Saikyo Caesar - hearts of romaine & mizuna salad  
with miso Caesar dressing

Kakiage - tempura fritter with bay scallop and shrimp

3rd Course

Omakase Sushi Platters - chef's choice of maki rolls

4th Course

Kara Miso Chicken - lemon caper rosemary oil and house-made teriyaki

Additions: Tamanishiki Rice - \$2 per person  
Seasonal Organic Grilled Vegetables - \$4 per person

Dessert

Omakase Dessert Platter - Chef's Choice