

Sample Family Style Menu - \$38 per person

1st Course

Edamame - warm soy beans with garlic, shallot soy reduction

2nd Course

Spicy Tuna Tower - maguro tossed in shichimi chile soy
with avocado, lemon oil and shiso

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

Spicy Tuna Tower - maguro tossed in shichimi chile soy
with avocado, lemon oil and shiso

Houbayake Kamo - roasted maple leaf duck breast
with tamari miso

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