



LAND & SEA TUESDAYS

4-COURSE PRIX FIXE MENU

ONLY served on Tuesdays in the restaurant, NOT available in the bar, lounge, music venue, on holidays and sold out nights. Please confirm availability before making dinner reservations.

SALADS

please choose one of the following:

KALE & BABY ROMAINE 'MISO CAESAR'

crispy gyoza

or

BEET & MIZUNA

sliced red & golden beets, mizuna greens, walnuts, feta cheese; kabosu citrus vinaigrette

FROM THE SUSHI BAR

please choose one of the following:

SEA

2 slices of each: maguro & sake sashimi + 1pc of each:
hamachi & albacore nigiri

or

LAND

veggie roll: yamagobo, kanpyō, avocado, asparagus,
shiitake mushrooms

or

LAND & SEA

4pc of spicy geisha: shrimp tempura, snow crab, maguro,
arare + 4pc of veggie roll

FROM THE KITCHEN

please choose one of the following:

SEA 55

cedar plank grilled salmon with broccoli & cherry tomatoes

or

LAND 65

tagarashi kurubuta pork chop with Okinawa sweet
potatoes, roasted apples; caramelized apple veal-jus

or

LAND & SEA 75

certified angus beef ribeye 8oz topped with lemongrass-
ginger marinated grilled prawns, broccolini; black garlic
sauce

DESSERT

GELATO DUO

choice of two flavors: chocolate, pistachio, vanilla bean,
strawberry, banana, or green tea

\$55, \$65 or \$75 per person depending on your
choice of main course, excluding tax, 3% surcharge
and gratuity. No modifications or substitutions.

executive chef: VICTOR REYES

sushi chef: LOLO GONZALES