

RESTAURANT WEEK

Three course for 35\$ (with sake flight)

APPETIZER

🍷 Kimchi Tofu Stew

kimchee, silken tofu, enoki mushroom, shiitake mushroom, scallions

Ginger Wing

Japanese style crispy wing with ginger sauce

Tuna Dumping

Yellow fin tuna wrapped with spicy king and mango

DINNER

Eel Lover Maki

Avocado, cucumber, Asparagus topped whole eel

Dancing Dragon Maki

– Inside: Shrimp tempura, cucumber Top: torched salmon, tobiko, scallions, mayo & eel sauce

Tiger Maki

– Inside spicy tuna, tempura flake, avocado deep fried with spicy mayo & tobiko

🍷 Garden Spring Maki

– Inside: organic asparagus, tofu, shiitake mushrooms, mango with organic rice Top: kiwi & sweet chili sauce.

🍷 Purple Lover Roll

– Tofu, cream cheese, avocado, asparagus, mango wrapped in organic rice. deep fried

🍷 Ninja Tofu Dinner

Mix green beans and carrots, shiitake mushroom with spicy brown sauce on topped of crispy tofu

Jumbo Shrimp with Walnuts

Sweet & Sour Fish Fillet

Sizzling Seafood Platter

Assorted seafood and vegetable with house special sauce on the hot plate

Korean Beef Ramen

Kimchee, beef, egg, bamboo shoot, shiitake, corn, onions, scallions, beansprouts, nori, spinach. Ask for extra spicy, medium or mild

Koto Chashu Ramen

Pork chashu, egg, beansprouts, corn, shiitake, scallions, bamboo shoot, spinach, onions

DESSERT

Chocolate Mousse Cup

Rich chocolate mousse and zabaione, topped with chocolate curls

Mochi Ice Cream

Strawberry, Vanilla, Green Tea

Fried Ice Cream

Vanilla or Green Tea

Japanese Mille Crepe Cake

With ice cream

TRADITIONAL SAKE

Gekkeikan Haiku Sake

Light, with just a hint of dryness

Momokawa Organic Junmai Ginjo

300mL. Medium rich with aromas of tropical flowers and the lush flavor of exotic fruits with a hint of honey

Ozeki Junmai Daiginjo

300mL. Daiginjo is the highest grade of sake. Rice is polished down to 50% of its original grain. Daiginjo generally has a floral, fruity aromas, delicate taste.

Ozeki Karatamba Honjozo

300mL. A full-bodied, rich sake that finishes dry and crisp on the palate.

Flavored Sake

Choice of Lychee, coconut lemongrass sake, asian pear sake, Plum Sake

Momokawa Pearl Nigori Sake

Rich, creamy, unfiltered sake.

Ozeki Dry

375ML. Junmai sake, Junmai literally means "pure rice". Most traditional style which made from rice and water only.

Hakushika Chokara Junmai extra dry

Distinctly dry sake with a sharp and refreshing finish. With the full body typical in the finest junmai sakes