

RESTAURANT WEEK 2018

LUNCH MENU

MAY 6-11

Price includes choice of appetizer and entrée Please select one item from each category

APPETIZER

Tempura-Crusted Ahi Roll* Spicy Togarashi Miso Butter Sauce

Crispy Chicken Spring Rolls Citrus Black Bean Dragon Sauce

ENTRÉE

Served with green salad, miso soup, pineapple fried rice and fresh baked cookies.

Teriyaki Tofu[∨]

Lomi Lomi Tomatoes - Sizzling Shoyu Vinaigrette

Karaage Fried Chicken Shishito Pepper Jam

Teppanyaki Shrimp Red Dragon Sauce

- Roasted Macadamia Nut Crusted Mahi Mahi*
 Lobster Essence
 - Braised Short Ribs of Beef gf
 Natural Braising Sauce

Enjoy for \$25

Chef Partner Adam Palffy
No substitutions.