



## North Shore Restaurant Month 2019

### **Starter** (select one)

**Escolar Tataki:** white asparagus, yuzu shallot dressing

**Hamachi Serrano Maki**

**Shrimp Tempura:** sweet chili aioli

### **Entrée** (select one)

**Prime Rib Eye:** wafu dressing

**Yuzu Miso Marinated Black Cod**

**Glazed Pork Ribs:** cashews, spring onions

Served with crispy Brussels sprouts, Japanese mustard vinaigrette, bonito flakes

### **Dessert** (select one)

**Warm Chocolate Cake:** candied peanuts, toasted sesame banana ice cream

**Ube Pot Crème:** vanilla tuille, fresh seasonal berries

\$45.00 per person  
(Beverage, tax and gratuity are not included)