



North Shore Restaurant Month 2020

Starter (select one)

Escobar 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)