

LUNCH

— \$45 PER PERSON —

EACH PARTY MEMBER MUST PARTICIPATE IN THE SET

AMUSE

(featuring Ahiki Acres)

Purple Radish Cake

Nami Kaze chili oil, chili crispies, infused soy

STARTER

(Choice of)

Small Kine Farm Mushroom Chawanmushi

Truffle ankake sauce, pickled local radish

Miso Seafood Chowder

Sweet corn onion salsa, puffed rice

Mrs. Cheng's Tofu & Roasted Japanese Eggplant

*Oroshi, ginger tentsuyu, tempura crispies,
kizami wasabi, nori*

ENTRÉE

Vegetarian & Vegan options available upon request
(Choice of)

Mentaiko Carbonara

*Chinese bacon, zucchini, basil, goat cheese
tomme*

Add Lobster Tail +\$13

People's Choice

*Fried ginger chicken, grandma's potato
salad, zucchini namasu, fresh ahi poke*

*Choice of: Hapa boy, wasabi ginger scallion,
spicy mayo, spicy black bean, avocado miso*

Teishoku of the Day

*Black cod nitsuke, dashi braised vegetables,
steamed white rice*

Washugyu Chuck Tail Flap Fritte +\$15

*Ponzu gel, oroshi, herb salad, french fries,
garlic aioli*

DESSERT

Specialty Cake of the Day by Pastry Chef Beverly Luk

A 3% SURCHARGE WILL BE APPLIED UPON USING A CREDIT CARD.
MENU IS BASED ON PRODUCE AVAILABILITY AND IS SUBJECT TO CHANGE.
GRILLED MEATS ARE PREPARED TO CHEF'S RECOMMENDED TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY
RESTRICTIONS.