

Restaurant Week

A five course meal, \$65 per person

—		Miso soup, tofu, negi, wakame or Spinach gomae, black sesame garlic
ニ		Rainbow trout sashimi, tosazu, shiso oil, greens <i>or</i> Sake poached oysters, pickled onions, ponzu, negi oil, kaiware
三		Three piece chef choice nigiri and tsukemono
四		Tonkatsu, fried pork cutlet, cabbage, katsu sauce <i>or</i> Yakitori, bincho grilled chicken, negi, seasoned with tare or shio
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House made dessert