

**RESTAURANT WEEK I \$40 PER PERSON**

**CHIPS AND RED SALSA FOR TABLE**

**CHOOSE 1:**

**STREET CORN SKEWERS (4 PIECES)**

*Chipotle Ranch | Cotija*

**BAO BUNS (2 EA)**

*Fried Pork Belly | Quick Pickles | Golden Aioli | Cilantro*

**SEAWEED SALAD**

*Spicy Ponzu | Cucumber | Tobiko*

**HABANERO GLAZED EDAMAME**

*Sesame Seeds, Sea Salt*

**CHOOSE 2 TACOS OR 1 ROLL**

**TACOS**

**BAJA FISH**

*Market fish | Avocado Tomatillo Salsa | Purple Cabbage Slaw*

**PICO SHRIMP**

*Tempura Fried | Housemade Crema | Pico De Gallo*

**CRISPY CHICKEN**

*Miso Honey Boneless Chicken | Apple Daikon Cilantro Lime Slaw*

**SOYRIZO VEGGIE**

*Soyrizo | Black Bean | Onion | Sweet Corn Relish*

**SMOKED CHICKEN**

*Purple Cabbage Slaw | Teriyaki | Sliced Radish*

**SUSHI**

**\*VEGGIE**

*Tempura Asparagus | Avocado | Cucumber | Avocado Tomatillo Salsa | Mico Cilantro*

**\*HAWAII 5-0**

*Market Fish | Cucumber | Kanpachi | Avocado | Furikake | Cilantro | Japanese Dressing*

**\*TIGER**

*Salmon | Cucumber | Avocado | Spicy Ponzu | Cilantro*

**\*TSUNAMI**

*Tempura Shrimp | Salmon | Avocado | Truffle Soy Sauce | Eel Sauce | Pickled Onions*

**\*DYNAMITE ROLL**

*Spicy Tuna | Avocado | Sriracha | Sweet Chili Sauce | Tempura Fried*

**\*LOBSTER RANGOON**

*Lobster Cream Cheese | Avocado | Eel Sauce | Golden Aioli | Tempura Fried*

**\*HAMACHI**

*Seared Hamachi | Fresh Jalapeños | Cucumber | Avocado | Scallions | Chili Garlic Oil | Eel Sauce*

**DESSERT (CHOOSE 1)**

**TRES LECHES CAKE OR ICE CREAM SANDWICH**