

## SF Restaurant Week 2019 / Winter

SF RESTAURANT  
week

< LUNCH / 2- Course for \$25 >

1st Course:

SALMON CHOWDER

*Ocean Trout / Button Mushroom / Marble Potato /  
Tri-Color Carrot / Onion / Dill Oil*

2nd Course:

POKE AVOCADO TOAST

*Ahi Tuna / Radish / Kizami Nori /  
Napa Valley Batard Bread*

< DINNER / 3-Course for \$65 >

1st Course:

NEGI-SHIO ABURI HAMACHI

*Lightly Seared Yellowtail / Purple Cauliflower /  
Ginger Scallion Sauce / EVVO*

2nd Course:

PAN ROASTED OCEAN TROUT

*Tokyo Turnip Tempura / Pickled Mixed Mushroom /  
Yaki-Onigiri / Hijiki Caviar / Saikyo Yuzu Miso Butter Sauce*

3rd Course:

TRES LECHE PANNA COTTA

*Strawberry Salsa / Kumquat Chutney*

