



23 JULY MENU

APPETIZER

Tuna Canoli

Tuna Tartare | Horseradish Powder | Yuzu Ginger Vinaigrette
Miso Foam | Sesame | Black Garlic Aioli | Chili Oil | Scallions | Radish

VO - Vegan Watermelon Tuna
GFO - No Concern

MAIN

Yaki Udon

Curried Short Rib | Udon | Crispy Carrot Ribbons | Pickled Bok Choy
Snap Pea Coulis | Nori | Scallions | Drunken Mushrooms

VO - Curried Hearts of Palm
GFO - GF Udon Noodles

DESSERT

Matcha Crème Brulée

Pistachio Sugar | Sesame Tuile
White Chocolate Chantilly | Black Lava Salt

VO - Vegan Matcha Crème Brulée, Coconut Chantilly
GFO - No Concern