



**DINE LA RESTAURANT WEEK**  
**JANUARY 23<sup>RD</sup>-FEBRUARY 6<sup>TH</sup>**

SUN-THU 5-11PM | FRI & SAT 5PM-12AM

◆◆ ————— DINNER \$65/PP\* ————— ◆◆

**Starter**

(CHOOSE ONE)

**Pork Potstickers**

Chili Sesame Glaze

**Chicken Satay**

Mango Papaya Salad, Peanut Dipping Sauce

**Spicy Tuna Tartare on Crispy Rice**

Spicy Mayonnaise, Kabayaki Sauce

**Imperial Vegetable Egg Roll**

Wild Mushroom, Cabbage, Snow Peas

**Yellowtail Sashimi**

Jalapeño, Ponzu Sauce

**Entrée**

(CHOOSE ONE)

**Beef Mongolian**

Snow Peas, Shimeji Mushroom

**Honey Glazed Salmon**

Lotus Root, Green Beans

Baby Sweet Peppers

**Cashew Chicken**

Peppers, Onion, Dried Bird Eye Chili

**Vegetable Fried Rice<sup>TV</sup>**

Olive Leaf, French Beans, Egg, Squash

**Sushi Platter**

Tuna, Salmon, Yellowtail Nigiri

Spicy Tuna Roll, Shrimp Tempura Roll

**Dessert**

(CHOOSE ONE)

**Chocolate Buddha<sup>TV</sup>**

Dark Chocolate Mousse

Warm Hazelnut Brownie, Vanilla Ice Cream

**Matcha Crème Brûlée**

Green Tea Custard, Caramelized Sugar

Exotic Fruit

**Ice Cream & Sorbet<sup>V</sup>**

Assorted Seasonal Flavors

CAN BE MADE GLUTEN FREE = I VEGETARIAN= V  
\*TAX & GRATUITY NOT INCLUDED | PRESET AVAILABLE FOR PARTIES OF 8 OR LESS  
THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, PORK, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.