



RESTAURANT WEEK

———— \$60/PP ————

Starter

(choose one)

Hot Edamame[†]

maldon sea salt

Chicken Gyoza

pan fried or steamed, chili garlic sauce

Spicy Tuna Tartare on Crispy Rice^{*}

spicy mayonnaise, kabayaki sauce

Imperial Vegetable Egg Roll

wild mushroom, cabbage, snow peas

Satay of Chilean Sea Bass[†]

miso glaze

Entrée

(choose one)

Kung Pao Chicken

sesame, peanuts

Filet Mignon Pepper Steak^{†*}

asparagus, mushroom

Thai Sweet and Spicy Shrimp

tamarind, bell pepper

Chow Fun[†]

stir fried rice noodles, vegetables, tofu

Sushi Platter^{†*}

chef's roll, vegetable roll, assorted nigiri

Dessert

(choose one)

Chocolate Buddha[†]

dark chocolate mousse

warm hazelnut brownie, vanilla ice cream

Seasonal Fruit[†]

mandarin sorbet

Banana Pudding

fortune cookie crumble

[†] Can be made gluten-free. ^{*}Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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