Holiday Hits

All at table must participate and will be served family style. Minimum 4 people to order.

$138 per person

satay of chilean sea bass†

negima wagyu beef yakitori*†

chicken satay

spicy tuna tartare on crispy rice*†

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dim sum celebration tasting platter
king crab dumplings, shrimp & pork shiu mai,
bbq pork bao buns, crispy shrimp dumplings

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chefs omakase sushi platter*
selection of maki, nigiri and sashimi

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honey chili lemon shrimp

crispy orange chicken

cantonese cauliflower

short rib fried rice
black truffle, roasted bone marrow

choice of
wagyu ribeye teppanyaki*†
or
peking duck
(+$15/pp to include both)

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dessert platter

$118 per person

satay of chilean sea bass†

negima wagyu beef yakitori*†

chicken satay

spicy tuna tartare on crispy rice*†

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chefs omakase sushi platter*
selection of maki, nigiri and sashimi

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honey chili lemon shrimp

crispy orange chicken

short rib fried rice
black truffle, roasted bone marrow

vegetable lo mein

choice of
wagyu ribeye teppanyaki*†
or
peking duck
(+$15/pp to include both)

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dessert platter

$98 per person

satay of chilean sea bass†

chicken satay

spicy tuna tartare on crispy rice*†

imperial vegetable egg roll

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chefs omakase sushi platter*
selection of maki, nigiri and sashimi

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honey chili lemon shrimp

crispy orange chicken

short rib fried rice
black truffle, roasted bone marrow

vegetable lo mein

beef and broccoli*

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dessert platter

Please alert your server to any food allergies

*Items marked with an asterisk are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

†Can be made gluten-free, please ask your server