



Spring Japanese Menu
May 6th, 7th, 8th, 13th, 14th, 15th

Chicken Yakitori Skewer

Sake Kasu, Edamame Beans, Sweet Soy

Tempura Platter

Ebi Shrimp, Asian Eggplant, Kabocha Squash, Vegetable Kakiage
Bonito Dash Dip

Chef Moto's Modern Hanami Sushi

Mackerel, BBQ Eel, Tuna, Salmon, Scallop

Green Tea Shortcake

Plum Sake-Soaked Berries, Anko Bean Puree, Rennyu Anglaise

\$55 per person

Vegetarian Spring Japanese Menu

May 6th, 7th, 8th, 13th, 14th, 15th

Tofu Kushiyaki Skewer

Sake Kasu, Edamame Beans, Miso Glazed

Tempura Platter

King Oyster, Asian Eggplant, Kabocha Squash, Vegetable Kakiage
Konbu Dash Dip

Modern Sushi Platter

Grilled Vegetables, Pickled Mushroom, Avocado Tamago, Inari

Green Tea Shortcake

Plum Sake-Soaked Berries, Anko Bean Puree, Rennyu Anglaise

\$50 per person

Chef Motoharu Nozawa

Head Chef