FAMILY STYLE PRIX FIXE

$165/PER PERSON

FIRST COURSE *choice of 3 items*

- ☐ TUNA & MUSHROOM PIZZA
  micro shiso, truffle oil
- ☐ YELLOWTAIL/SALMON SERRANO
  tomato salsa, yuzu soy
- ☐ SALMON TATAKI
  mustard su-miso
- ☐ TUNA TATAKI
  nishiyama white soy
- ☐ CUCUMBER SALAD
  toasted sesame sauce, amazu
- ☐ OSHITASH
  spinach, toasted sesame sauce
- ☐ CORN TEMPURA
  vegan truffle aioli, furikake

SECOND COURSE *choice of 3 items*

- ☐ AB WAGYU TACOS
  bulgogi sauce, tomato ponzu
- ☐ CRISPY RICE
  cajun tuna, nori paste, spicy ponzu aioli
- ☐ MUSHROOM TACOS
  bulgogi sauce, tomato ponzu
- ☐ EGGPLANT MISO
  den miso, mozzarella
- ☐ ROCK SHRIMP
  yuzu sriracha ranch

THIRD COURSE *choice of 3 items*

- ☐ HOT MESS
  sashimi poke, screaming o' sauce
- ☐ VEGETABLE ROLL
  avocado, cucumber, asparagus, inari
- ☐ PROTEIN ROLL
  tuna, yellowtail, salmon, whitefish, crab
- ☐ MISO BLACK COD
  den-miso, sake beet foam
- ☐ SEARED SEABASS
  crispy brussels sprouts, soy beurre blanc

FOURTH COURSE *choice of 4 items*

- ☐ WAGYU PICANHA
  10oz australian wagyu
- ☐ PERFECT STORM
  shrimp tempura, salmon belly aburi, chipotle sauce mix
- ☐ JIDORI CHICKEN
  truffle potato purée, maple teriyaki
- ☐ MUSHROOM TOBAN
  mixed mushroom, nanbanzu soy
- ☐ WAGYU FRIED RICE
  wagyu, mixed vegetable
- ☐ VEGETABLE FRIED RICE
  mushroom, vegetable mix
- ☐ KING CRAB FRIED RICE
  alaskan king crab, xo sauce, vegetable
- ☐ 48-HOUR WAGYU SHORT RIB
  black garlic glaze

DESSERT *choice of 3 items*

- ☐ CHOCOLATE IN A CUP
  nutella cake, vanilla ice cream, banana foam
- ☐ APPLE HARUMAKI
  vanilla bean gelato, caramelized apple
- ☐ AB CIGAR
  miso caramel ice cream, cocoa nibs
- ☐ YUZU SORBET
  shiso granita