

Japanese Menu

Passed Hors d'oeuvres

Snow crab Maki sushi roll
Vegetable Maki sushi roll

First Course

Tuna and shiso salad over umeboshi marinated cucumber
With a ginger orange glaze

Second Course

Shitake Dashi Broth

Shitake mushrooms and udon noodles in miso broth

Third Course

Grilled steelhead trout marinated in saikyo miso

Topped with spicy daikon slaw and served over a kimpira of gobo and carrot

Entrée

Beef Tataki

With Jasmine rice, parsnips, carrot, broccolini, and Katsu sauce

Dessert

Purin with berries
(Japanese custard pudding)