

**Silver Dinner**  
\$45 per person

**First Course** (served family style)

GARLIC LIME EDAMAME  
fresh lime juice / garlic / sea salt  
KOREAN FRIED CHICKEN  
boneless Asian style chicken wings

**Second Course** (guest choice)

MISO SOUP  
HOUSE SALAD  
locally sourced green salad / housemade ginger dressing

**Third Course** (choice of 3)

CHICKEN TERIYAKI  
grilled chicken breast / sauteed vegetables  
WAGYU BEEF YAKISOBA  
stirfried noodles / premium wagyu beef  
PICK 2 CLASSIC ROLLS  
please see our dinner menu for details

**Dessert Course**

CHOCOLATE POTS DE CREME  
Rich chocolate / cardamom / green tea pistachio dust

**Gold Dinner**  
\$60 per person

**First Course** (served family style)

GARLIC LIME EDAMAME  
fresh lime juice / garlic / sea salt  
SPICY TUNA CRISPY RICE  
tuna tartare / crispy rice / fresno chilis  
SEABASS & PRAWN GYOZA  
panfried potstickers

**Second Course** (guest choice)

TRUFFLE MISO SOUP  
HOUSE SALAD  
locally sourced green salad / housemade ginger dressing

**Third Course** (choice of 3)

SEABASS  
Saikyo sweet miso glaze / baby bok choy  
NIGIRI SELECTION  
6pc nigiri / chef's special roll  
PICK 1 CLASSIC & 1 SIGNATURE ROLL  
please see our dinner menu for details  
RIBEYE STEAK  
shimeji mushroom demi glace / roasted vegetables

**Dessert Course**

CHOCOLATE POTS DE CREME  
Rich chocolate / cardamom / green tea pistachio dust  
GINGER CREME BRULEE  
Classic vanilla bean with a touch of ginger

**Platinum Dinner**  
\$70 per person

**First Course** (served family style)

YELLOWTAIL CARPACCIO  
truffled ponzu sauce / jalapenos  
SPICY TUNA KOBACHI  
"Paki" style tuna / Japanese seven spice togarashi  
SEABASS & PRAWN GYOZA  
panfried potstickers  
KOREAN STYLE SHORT RIBS  
bone-in Angus / soy-ginger-garlic marinade

**Second Course** (guest choice)

TRUFFLE MISO SOUP  
HOUSE SALAD  
locally sourced green salad / housemade ginger dressing

**Third Course** (choice of 3)

SEABASS  
Saikyo sweet miso glaze / baby bok choy  
DELUXE NIGIRI & SASHIMI SELECTION  
12pc nigiri & sashimi variety / chef's special roll  
PICK 2 SIGNATURE ROLLS  
please see our dinner menu for details  
RIBEYE STEAK  
shimeji mushroom demi glace / roasted vegetables

**Dessert Course**

CHOCOLATE POTS DE CREME  
Rich chocolate / cardamom / green tea pistachio dust  
GINGER CREME BRULEE  
Classic vanilla bean with a touch of ginger