



Japanese Menu

Hors d'oeuvres

- **Tuna & Salmon Sushi** w/ apples and oranges presentation
- **Campici Crunch Rolls** w/ hamachi tartare, shiso leaves, and mango black bean ponzu sauce
- **Crispy Cauliflower** w/ sweet and sour dipping sauce
- **King Crab Tempura** w/ miso orange scented aioli
- **Sesame Charred Ahi Tuna** w/ jasmine rice, pistachio chili lime sauce, asian slaw avocado
- **Steamed Chinese Bao Buns** w/ braised duck

Salads

- **Crab and Shiitake Kale Salad** w/ carrot ginger dressing, touch of mint, crispy wonton
- **Miso-Glazed Chilean Sea Bass** w/ braised bok choy, seared tofu, braised kimchi cabbage, and dashi sauce
- **Teriyaki Glazed Chicken Breast** w/ braised bok choy, touch of honey, tofu, fried rice, and broccolini