

FAMILY STYLE \$27 PER PERSON

minimum of 4 guests

Settle in, relax, and let us guide you through a family style meal crafted with seasonal ingredients.

1st COURSE

choice of two small plates

Edamame (V)(GF)	Chicken Skin Chicharron	Beef Tenderloin Tataki
Brussel Sprouts (V)(GF)	Japanese Tomato Salad	Chicken Wings Karaage
Miso Tofu Salad (V)	Hamachi Kama	Japanese Curry Poutine
Vegetable Tempura Fritter (V)	Prawn Ceviche	Sweet Soy Glazed Pork Meatball

2ND COURSE

choice of two Gyozas

Pork Teppan Gyoza	Roasted Beet Gyoza + Market Salad (V)	Chicken Sui Gyoza
Chili Shrimp Teppan Gyoza	Pan Fried Vegetable Gyoza (V)	Crispy Beef Gyoza

3RD COURSE

choice of one Bao Board

Maple Garlic Soy Chicken <i>asian slaw, herbed Dijon aioli, chicken skin chicharron</i>	Korean Spiced Pork Rib <i>pickled apple and celery, sriracha aioli</i>
Soy Garlic Beef Tenderloin <i>napa cabbage kimchee, gochujang</i>	Miso Baked Scallop <i>pickled cucumber, spicy miso sauce</i>

4TH COURSE

choice of one Ramen

Tamari-Shoyu Tonkotsu Pork Ramen	Spicy Aka Tonkotsu Ramen	Pan Fried Garlic Ramen Noodle (brothless)
Awase Miso Free Range Chicken Ramen	Tokumori Char Siu Aka Tonkotsu Ramen	Spicy Miso Mazemen (brothless)
Umami-Shoyu Market Vegetable Ramen (V)	Tomato Shio Double Broth	

5TH COURSE (optional)

add \$2.50 per person for Mocha Ice Cream

Due to the seasonality of our ingredients, menu items are subject to change without notice.

***(V) – Vegetarian Option
(GF) – Gluten Free Option Available***