



2019 Fresno County Restaurant Week

Dinner Menu

Available September 12 – 21

3 courses for \$40 per person

First Course

(Select one)

- Seaweed Salad
- House Salad with cucumbers & miso dressing
- 3 pieces Teriyaki Chicken Wings

Second Course

(Select one)

- Sushi Sampler

Hot Mama Roll, 5 pieces salmon sashimi & 2 pieces Chef's choice Nigiri

- Robatayaki Platter

2 pieces Lollipop Lamb Chops, 1 skewer each of Gyu, Negima, Shrimp, Zucchini, Tomato Maki & Tomorokoshi.

Served with steamed rice.

- Surf and Turf

Salmon filet and Beef Tenderloin glazed with house teriyaki sauce. Served with Shrimp tempura, assorted vegetables tempura & steamed rice.

Third Course

- Fujinana

Fried cinnamon wonton skin, vanilla ice cream, sliced banana & topped with whisky caramel sauce.

***Paired Cocktail – Suntory Whisky Highball (Additional \$10)**

(Substitutions will be politely declined. Tax and gratuity are not included.)