

## Five Course Tasting Menu\*

Available for groups of 10-80 guests  
*sample menu*

Shiitake-Leek Springrolls with Three-Chile Dipping Sauce  
Crispy Calamari with Thai Dipping Sauce

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Organic Mixed Greens with Shallot-Pommery Vinaigrette & Crispy  
Onions

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Sake-Miso Marinated Alaskan Butterfish  
Wasabi Oil, Soy-Lime Syrup and Vegetarian Soba Noodle Sushi

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Aromatic Braised Beef Shortrib  
Scallion Mashed Potatoes and Green Papaya-Thai Basil Salad

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Tahitian Vanilla Crème Brulee and Bittersweet Chocolate Cake

\*Five Course Tasting Menu: \$80 per person Monday-Thursday and \$100 per  
person Friday & Saturday

\*\*also available with (choice of) Three Passed Appetizers for an additional \$15  
per person

\*\*\*prices are not inclusive of 5% tax, 20% gratuity and beverages/alcohol  
(charged on consumption)