



NUTCRACKER IN THE PARK PRICE FIXE

ハッピーアワー

1.

STARTER COURSE

< CHOOSE ONE >

WONTONS

krab, cream cheese,
peach-apricot reduction

MISO CAULIFLOWER

fried heirloom cauliflower, golden
raisins, pine nuts, sesame dressing

CHICKEN KARAAGE

springer farms organic fried chicken,
japanese mayo, citric salt, sansho pepper

YUCCA FRIES

japanese pink sauce, tonkatsu sauce,
aonori, bonito flakes

PORK OR VEGGIE GYOZA

fried or pan-seared dumplings,
layu soy vinegar sauce

FRIED SHISHITO PEPPERS

garlic ponzu vinaigrette, shaved bonito

2.

TIESHOKU SET MAIN COURSE

< CHOOSE ONE - ALL ACCOMPANIED WITH EDAMAME >

STEAK YAKISOBA & BAO

choice of bao: pork, chicken or shrimp

served with steak yakisoba, and
served with miso soup

Octopus Claypot

robata grilled & braised octopus
with squid ink—mixed table side with
bacon, bonito, scallion, asparagus and
served with miso soup

PORK RAMEN & BAO

choice of bao: pork, chicken or shrimp

served with pork belly in pork broth,
tare, soft-boiled egg, bamboo shoots,
scallion, mayu, togarashi, nori, bok
choy, bean sprouts

Miso Salmon & Garlic Fried Rice

robata grilled salmon, sweet miso glaze,
served with garlic fried rice
and miso soup

BRAISED SHORT RIB & GARLIC FRIED RICE

shiitake, enoki, & shemiji mushrooms,
tare, soft-boiled egg, seasonal vegetables —
served with garlic fried rice and miso soup

SUSHI MORIAWASE

california roll and 5pcs chef's choice
nigiri—served with miso soup

MAKISUSHI

choice of two rolls: smoky dragon, krispy
krunch, black n bleu, bomb, koba maki,
mango tango, satori, cobra kai—served with
miso soup

3.

DESSERT COURSE

< CHOOSE ONE >

FRIED CHEESECAKE

japanese panko battered guava
& mango cheesecake, vanilla ice
cream, strawberry-ume sauce,
kinako crumbles

JAPANESE TAIYAKI

fried japanese waffle cake, sweet adzuki
(red bean) filling, green tea & red bean
ice cream, matcha powdered sugar

MOCHI ICE CREAM

choose 4: mango, strawberry, chocolate,
green tea, red bean, black sesame