

# Japan and Korea

September 12, 2024

## **Amuse Bouche**

Beoseot Gangjeong

*Sweet crispy mushrooms and bell peppers, served in a semi sticky sauce on a skewer*

## **Appetizer**

*(select 1)*

Three Traditional Sushi Rolls

*A salmon maki roll, a tuna maki roll, and a cucumber maki roll*

Agedashi Tofu

*Deep fried tofu in a flavorful Tsuyu sauce garnished with grated daikon radish, ginger and katsuobushi*

Mandu

*Korean dumplings with beef, pork, and a mixture of vegetables, wrapped in a dumpling wrapper and served with an upscale soy sauce*

## **Soup or Salad**

*(select 1)*

**Soup** Clear Soup

*Chicken broth base with hints of onion, garlic, and ginger, topped with mushrooms and scallions*

**Salad** White Cabbage Salad in Kimchi Dressing

*Shredded white cabbage that is topped with traditional kimchi*

## **Intermezzo**

Shiso Sorbet

*Tangy and earthy flavored sorbet garnished with a mint leaf*

## **Entrée**

*(select 1)*

Japanese Donburi

*Chicken breast that is served with a savory, sticky sauce over rice*

Jajangmyeon

*Pork belly covered in a black bean sauce, served with wheat noodles, cucumber matchsticks and pickled yellow radish*

Tuna Sashimi

*Thinly sliced raw tuna laid on top of daikon radish, served with grated ginger, a sake and soy based dipping sauce and garnished with green onion*

Bibimbap

*Beef tenderloin, carrot, zucchini, spinach, shiitake mushrooms, and bean sprouts served with white rice and a sunny side up egg*

## **Dessert**

Offering a selection of house made desserts by Chef Patrick

***Menu subject to change to ensure the freshest product available***

*\$39.<sup>95</sup> / meal plus tax and service charge*