

Bethesda Magazine

Restaurant Week

Dinner Menu

8/12/16(Fri)-8/21/16(sun)

1st course: choice

Smoked Salmon and Trout Caprese

Mix Tomata | Miso Marinated Fresh Mozzarella | Shiso | Caper | Ikura | Dill

Balsamic Vinaigrette

Crispy Pork Belly

Mild Chinese Five Spice Hoisin Sauce | Pineapple Puree | Celeriac Puree | Bok Choy

2nd course : choice

Rice Pearl Crusted Soft Shell Crab (Half-Size)

Spicy Szechwan Ponzu | Kinpira Lotus Roots | Roasted Tomato | Grilled Asparagus | Shi-shito Pepper

Sushi Assortments

Tuna | Yellowtail | Salmon | Shrimp | California Roll(3pc)

3rd course : Choice

Pan Seared Wild Striped Bass(4oz)

Fried Brussel Sprout | Baby Carrot | Mix Potato | Bok Choy | Lotus Roots | Chipolini

White Wine Lemon Butter Sauce

Grilled Shio-Koji Beef Ribeye Steak (5oz)

Zucchini | Red Pepper | Yellow Pepper | Chinese Egg Plant | Turnip |

Mix Potato | Yuzu Kosho-Ponzu Sauce

Complimentary Dessert

Chocolate Cake(Mini)