



RESTAURANT WEEK 2026

DINNER MENU \$45 / PERSON

ADD A 3 COURSE SAKE FLIGHT \$30

FIRST COURSE

INDIVIDUAL PORTIONS OF EACH

EDAMAME / YKI SALAD / MISO SOUP
AND JAPANESE POTATO SALAD (CONTAINS PORK)

SECOND COURSE

CHOICE OF ONE APPETIZER

PORK GYOZA

TUNA RICE CRISPY

BLISTERED SHISHITO PEPPERS

ROTATING DAILY CEVICHE

DUCK ONIGIRI

SPICY TUNA MAKI

SALMON AVOCADO MAKI

CUCUMBER & AVOCADO MAKI

KANI CALIFÓRNIA MAKI

ADD ON BLUEFIN TUNA CRUDO \$15



RESTAURANT WEEK 2026

DINNER MENU \$45 / PERSON

ADD A 3 COURSE SAKE FLIGHT \$30

FIRST COURSE

INDIVIDUAL PORTIONS OF EACH

EDAMAME / YKI SALAD / MISO SOUP
AND JAPANESE POTATO SALAD (CONTAINS PORK)

SECOND COURSE

CHOICE OF ONE APPETIZER

PORK GYOZA

TUNA RICE CRISPY

BLISTERED SHISHITO PEPPERS

ROTATING DAILY CEVICHE

DUCK ONIGIRI

SPICY TUNA MAKI

SALMON AVOCADO MAKI

CUCUMBER & AVOCADO MAKI

KANI CALIFÓRNIA MAKI

ADD ON BLUEFIN TUNA CRUDO \$15

THIRD COURSE

CHOICE OF ONE MAIN

WAGYU SUKIYAKI DONBURI

SPICY PORK RAMEN

VEGGIE YAKI SOBA

SPICY CHIRASHI

ADD ON NEGI TORO CHIRASHI \$15

FOURTH COURSE

GREEN TEA MOCHI

THIRD COURSE

CHOICE OF ONE MAIN

WAGYU SUKIYAKI DONBURI

SPICY PORK RAMEN

VEGGIE YAKI SOBA

SPICY CHIRASHI

ADD ON NEGI TORO CHIRASHI \$15

FOURTH COURSE

GREEN TEA MOCHI

