

EBESU Robata & Sushi

2023 DFW Restaurant Week Menu Aug 7 ~ Sept 3

\$49 Dinner

First Course (select one)

Chilled Creamy Corn Soup ■■■
garlic bread

Baby Arugula Salad ■■
micro cilantro | radicchio
caramelized bacon | roasted walnuts | parmesan cheese
manchego cheese | brown rice vinaigrette

Second Course (select one)

Baby Back Pork Rib ■■■■
honey chili sauce | corn salsa

Snowcrab-Cream Croquette ■■■■
grilled shishito pepper | lobster sauce

Black Cod Misoyaki ■■■■
roasted kabocha | brown beech mushroom | creamy miso sauce

Entrée (select one)

Nigiri Assortment ■■■■
maguro | sake | hamachi | madai | ebi | futomaki

Bara-Chirashi Don ■■■■
assorted fish over bed of suhi rice

Grilled Ribeye Steak ■ (+\$8)
bok choy | steamed purple weet potato
thyme butter | apple cider sauce

Dessert

Homemade Baked Cheesecake ■■
vanilla ice cream

\$99 Signature Experience

First Course (select one)

Chilled Creamy Corn Soup ■■
garlic bread

Baby Arugula Salad ■■
micro cilantro | radicchio
caramelized bacon | roasted walnuts | parmesan cheese
manchego cheese | brown rice vinaigrette

Second Course

Sashimi Petite ■■
assorted chef's choice sashimi

Third Course (select one)

Baby Back Pork Rib ■■■■
honey chili sauce | corn salsa

Snowcrab-Cream Croquette ■■■■
grilled shishito pepper | lobster sauce

Black Cod Misoyaki ■■■■
roasted kabocha | brown beech mushroom | creamy miso sauce

Fourth Course

A5 Wagyu on Hot Rock ■■

Entrée (select one)

Nigiri Assortment ■■■■
maguro | sake | hamachi | madai | ebi | futomaki

Bara-Chirashi Don ■■■■
assorted fish over bed of suhi rice

Grilled Ribeye Steak ■
bok choy | steamed purple weet potato
thyme butter | apple cider sauce

Dessert

Homemade Baked Cheesecake ■■
vanilla ice cream

Menu contents may change depending on supply availability
To make a reservation, visit www.ebesu-usa.com to book online
or give us a call at (972) 212 - 4564