

スペシャル

# \$39 RESTAURANT WEEK 2023

MUSUME  
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DOBEL DIAMANTE "MUSUME" BARREL SELECT OLD FASHION

dobel diamante tequila, sake, vanilla, simple syrup, chocolate bitters

17

Stranahan Manhattan

stranahan whiskey, sweet vermouth, bitters

15

## APPETIZER CHOICE

ROCK SHRIMP WRAP (2 pieces)

tempura rock shrimp, mango habanero puree, butter lettuce

or

MADAI MIKAN (3 pieces)

japanese sea bream, navel orange, garlic, shichimi, chives

## SPECIAL COURSE +\$10

SUTTON SWEET WATERMELON SALAD

mint, baby blue crumbles, white balsamic

## ENTREE CHOICE

ROSEWOOD WAGYU BOLOGNESE

rosewood wagyu, udon noodles, thai basil, togarashi

or

SESAME CRUSTED SALMON

baby bok choy, miso, ginger vinaigrette

or

CHEF YUZO SUSHI SAMPLER

2 piece sashimi, 2 piece nigiri

MORGAN ROLL

snow crab, albacore, serrano peppers, sriracha

## DESSERT

TEMPURA FRIED ICE CREAM

## AFTER DINNER JAPANESE WHISKY

AKASHI UME

sweet plum based whisky apricot, jammy, dried fruit

**+\$15**

Restaurant Week menu substitutions will politely be declined

Gratuity will be added to the final bill

