

Sample Family Style Menu - \$34 per person

**1st Course**

**Sendai Miso Soup**

*tofu, wakame seaweed, negi and nameko mushroom served individually  
&*

**Wakame Seaweed Salad**

*fuji apple, shiso, heirloom tomatoes; citrus san baizu vinaigrette*

**2nd Course**

**Kakiage**

*tempura fritter with shrimp, onion, carrots, enoki mushrooms, kaiware radish  
&*

**Tuna Carpaccio**

*thinly sliced tuna, avocado, cucumber, shiso, zuke sauce*

**3rd Course**

**Miso-Marinated Washington State Salmon**

*grilled salmon with teriyaki*

*&*

**Rocky Farm Organic Chicken**

*crushed herbs, sweet miso*

**Additions:**

tamanishiki rice - \$2 per person

grilled japanese eggplant with cedar-aged miso - \$3 per person

roasted purple cherokee tomatoes - \$3 per person

organic vegetable tempura - \$3 per person

**Dessert**

Omakase Dessert Platter - Chef's choice

Sample Family Style Menu - \$45 per person

**1st Course**

**Wakame Seaweed Salad**

*fuji apple, shiso, heirloom tomatoes; citrus san baizu vinaigrette  
&*

**Edamame**

*with garlic, shallot soy reduction*

**2nd Course**

**Kakiage**

*tempura fritter with shrimp, onion, carrots, enoki mushrooms, kaiware radish*

**3rd Course**

**Omakase Sushi Platter**

*Chef's choice of maki rolls*

**4th Course**

**Miso-Marinated Washington State Salmon**

*grilled salmon with teriyaki*

*&*

**Rocky Farm Organic Chicken**

*crushed herbs, sweet miso*

**Additions:**

*tamanishiki rice - \$2 per person*

*grilled japanese eggplant with cedar-aged miso - \$3 per person*

*roasted purple cherokee tomatoes - \$3 per person*

*organic vegetable tempura - \$3 per person*

**Dessert**

*Omakase Dessert Platter - chef's choice*

## Sample Family Style Menu - \$52 per person

### 1st Course

#### **Sendai Miso Soup**

*tofu, wakame seaweed, negi and nameko mushroom served individually*

### 2nd Course

#### **Wakame Seaweed Salad**

*fuji apple, shiso, heirloom tomatoes; citrus san baizu vinaigrette  
&*

#### **Kakiage**

*tempura fritter with shrimp, onion, carrots, enoki mushrooms, kaiware radish*

### 3rd Course

#### **Omakase Sushi Platter**

*Chef's choice of maki rolls & sashimi*

### 4th Course

#### **Kurobuta Prime Pork Loin**

*grilled 100% purebred berkshire pork, citrus-thyme jus  
&*

#### **Gindara**

*broiled cedar plank black cod, mushroom soy broth  
&*

#### **Farm**

*grilled seasonal vegetables, spicy miso, wasabi aioli, aged balsamic*

### **Additions:**

*tamanishiki rice - \$2 per person  
grilled japanese eggplant with cedar-aged miso - \$3 per person  
roasted purple cherokee tomatoes - \$3 per person  
organic vegetable tempura - \$3 per person*

### Dessert

*Omakase Dessert Platter - Chef's Choice*

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