



## RESTAURANT WEEK

3-COURSE MENU

\$26.40 PER GUEST

### FIRST COURSE

#### GIVE'N TAKE CHICKEN SALAD

TOGARASHI CANDIED PECAN / MANDARIN / CABBAGE /  
PILONGILLO-GINGER VINAIGRETTE /  
VEGETARIAN OPTION AVAILABLE

#### CAMARON CEVICHE

SHRIMP / AJI PANCA / HEART OF PALM / ROASTED CORN / ORANGE /  
SERRANO / BONITO

#### KOBE CHORIZO QUESADILLA

ROASTED CORN / OAXACA CHEESE / SALSA VERDE / CREMA /  
AVOCADO-TOMATILLO PICO DE GALLO

#### ANGRY ZENGO ROLL

SPICY YELLOWFIN TUNA / AVOCADO / SESAME-CHIPOTLE ROUILLE /  
WASABI TOBIKO

### SECOND COURSE

#### PAN ROASTED HERBED CHICKEN BREAST

OAXACA MASHED POTATOES / SHIMEJI MUSHROOMS / BABY BOK CHOY /  
ACHIOTE-TRUFFLE SAUCE

#### ACHIOTE BARBECUED SALMON

DAIKON-WASABI POTATO PUREE / BROCCOLINI / WARM BACON PONZU /  
CHIPOTLE EGG SAUCE

#### ANGHO RUBBED DRY AGED SIRLOIN

ROASTED FINGERLINGS / SPICY GREEN BEANS / TOMATO / ONION MARMALADE

#### CRISPY TOFU

SESAME / KALE / BOK CHOY / LOTUS ROOT / SWEET CHILE

### DESSERTS

#### CHOCOLATE PASSION FRUIT MOUSSE

ORANGE AND YUZU CUSTARD WITH PISTACHIO ICE CREAM

MANGO SORBET & FRESH FRUIT