



KRLD Restaurant Week Menu 2016

Appetizer

Edamame
White Seaweed Salad
Fried Shishito Pepper
Foil Baked Enoki Mushroom

Chef Specials

Today's Sashimi
Pork Shumai Dumpling
Tei-An Crispy Shrimp
Miso Braised Beef Brisket
Vegetable Tempura

Entree

Short Green Soba with Curry Sauce
Spicy Shrimp and Scallop Tomato Soba
Short Green Soba with Sansai, Japanese Mountain Vegetable
Short Green Soba Bolognese with Washu Beef
Tonkotsu Ramen (pork bone bases soup w/braised chasu pork)
Pressed Sushi (Choice of Spicy Tuna, California or Fresh Salmon)

※Items are subject to change due to seasonable availability

Forty-five dollars per person (Twenty dollars additional for Wine pairing and Twenty five dollars additional for Sake pairing).

Price does not include beverages, tax or gratuity

No substitutions please