

# TASTE OF THE ARBORETUM



**\$50**  
**Per Person**



## FIRST COURSE

*choose 1*

### CRISPY TUNA BITE

Crispy rice topped with spicy tuna, sliced avocado, sweet glaze, tobiko and green onion

### KANPACHI KRUDO

Delicate slices of fresh Kanpachi (Amberjack) served raw and lightly dressed with Krudo sauce.

Garnished with garlic chips

### BANG BANG SHRIMP

Bite-size deep fried shrimp coated in spicy mayo

### CHICKEN KARA AGE

Japanese style deep fried chicken served with spicy mayo

## SECOND COURSE

*choose 1*

### KATSU CURRY

Crispy chicken katsu over rice, topped with rich house-made curry with caramelized onions, potatoes, and carrots.

### TWO SPECIALTY ROLLS

Lemon dragon Roll/Play Boy Roll/  
Godzilla Roll/Panthers Roll/  
Mr. Kim Roll/Lady's Night out Roll

### HIBACHI CHICKEN

Zucchini, onion, carrot, broccoli & choice of rice: fried rice, steamed rice or brown rice (\$1.00 extra)

### MISO RAMEN

Springy ramen noodles topped with sweet corn, bean sprouts, green onions, bamboo shoots, marinated egg, & tender chashu pork.

### TONKOTSU RAMEN

Topped with sweet corn, bean sprouts, green onions, bamboo shoot, marinated egg and tender slices of chashu pork.

### BEEF BULGOGI

Served with your choice of white rice or fried rice or brown rice (\$1.00 extra)

## THIRD COURSE

*choose 1*

### UBE CHEESE CAKE

Creamy ube cheesecake layered over rich New York-style cheesecake, infused with sweet, nutty purple yam.

### JAPANESE WAFER ICE CREAM SANDWICH

Crispy wafer shell filled with creamy ice cream in strawberry, vanilla, chocolate, or matcha.

### TEMPURA ICE CREAM

Golden fried pound cake wrapped around creamy ice cream, crispy outside, velvety inside, topped with chocolate drizzle.