

* Binghamton * RESTAURANT WEEK *

APRIL 7-16

(saké-tūmi)

\$30 Dinner
First Course

Thai Tea, Gyoza, Shrimp Tempura, Edamame, Beet Fries, Spicy Kani Salad, Seaweed Salad, Wings (+1), Crab Rangoons (+1), or Wonton Tacos (+3)

Second Course

Pick one from the kitchen OR sushi bar:

Sushi

Volcano Roll: Kani, cucumber, and avocado, topped with spicy crab salad

Hawaiian Roll: Smoked salmon, tuna, and pineapple, topped with wasabi tobiko and sriracha

The Beets: Roasted beets, avocado, and sweet potato tempura

Sashimi Lover (+2): Spicy tuna, tempura flakes, mango, and avocado. Wrapped with soy wrap and topped with tuna, salmon, yellowtail, and white tuna

Nigiri & Maki Platter (+3): 10 pc of chefs choice nigiri and a California OR spicy tuna roll

Kitchen

Teriyaki Choice: Chicken, shrimp, or tofu, zucchini, squash, peppers, onions, and mushrooms, with a sweet teriyaki sauce. Served with jasmine rice

Ramen of the Day: Fresh noodles, veggies, egg, and broth. Ask your server for today's description.

Bang Bang: Tempura battered chicken, shrimp or tofu, tossed in Thai chili sauce. Served with jasmine rice

Drunken Noodles: Wide rice noodles, peppers, and mushrooms, with a savory Thai sauce and basil

Five Spice Steak (+3): Seared 8oz sirloin, five spice blend, stir fried vegetable, jasmine rice, and a teriyaki glaze

Third Course

Mochi Ice Cream: Ask your server for available flavors

Cheesecake Eggroll: Personal portion of our most popular dessert

House Wine: Red or White

Featured Wine (+2): See bar menu for a list

Domestic Beer: See bar menu for a list

Import Beer (+2): Excludes Chimay and 22oz Sapporo

Carafe of House Sake: Reiko Junmai served hot or cold

Menu prices reflect a 3.8% cash discount. Tax and tip are extra.



3 Delicious Courses
ONE FIXED PRICE

