

**BINGHAMTON**  
**RESTAURANT**  
**WEEK** SEPTEMBER 10-19

**THREE COURSES.**  
**FIXED PRICE.**

**(saké-tūmi)**  
SUSHI BAR • RESTAURANT • LOUNGE

**\$20 Dinner Menu**

**FIRST COURSE**

**(Pick One)**

**Appetizer:** Gyoza, Edamame, Sweet Potato Fries, Miso Soup, House Salad, Spicy Crab Salad (\$1 upgrade), Seaweed Salad (\$1 upgrade), 3pc Nigiri (\$3 upgrade): Sake(salmon), Maguro(tuna), Hamachi(yellowtail)

**SECOND COURSE**

**(Pick One)**

**Kitchen Entrees:**

**Basil Cashew Stir-Fry:** Udon noodle, broccoli, red pepper, carrot, cabbage, tossed in coconut, basil, and cashew sauce, lemon wedge  
Add shrimp(\$3)

**Teriyaki:** Stir fried zucchini, yellow squash, red pepper, red onion, snow peas, on jasmine rice  
Add tofu(\$2), shrimp(\$3), chicken(\$2), or braised beef(\$4)

**Pad Thai:** rice noodles, egg, red onion, leeks, and snow peas, topped with peanuts, bean sprouts and scallions.  
Add tofu(\$2), shrimp(\$3), chicken(\$2), or braised beef(\$4)

**Five Spice Steak (\$5 upgrade):** 8oz Flatiron, seasoned with our five-spice blend, stir fry veggies, jasmine rice, teriyaki drizzle, cooked to order

**Sushi Entrees:**

**Victory Maki:** Shrimp tempura, cream cheese, topped with lobster salad, spicy mayo, eel sauce, and potato crunch

**Wesley Maki:** Spicy crab, avocado, topped with pickled shrimp, spicy mayo, and eel sauce

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

**Super Crunchy Roll:** Spicy tuna and asparagus, topped with spicy mayo and potato crunch

**Traditional Roll Combo:** 6pc California roll, 4pc Spicy Tuna and 3pc Shrimp Tempura Roll

**Sashimi Combo(\$5 upgrade):** 10 pc sashimi (chef's choice) and 4 pc California Roll

**Sushi Combo(\$5 upgrade):** 10 pc nigiri(chef's choice) and 4 pc spicy tuna roll

**THIRD COURSE**

**(Pick One)**

**Dessert:**

**Matcha Panna Cotta:** Green tea and coconut milk panna cotta

**Mochi Ice Cream:** one piece of mochi ice cream, ask your server for the flavor of the night

**Glass of Wine(\$2 upgrade):** House Cabernet Sauvignon or House Chablis

\*\*\*tax, beverage, and gratuity not included\*\*\*

**PROCEEDS TO BENEFIT LUMA**

