

FALL 2023 RESTAURANT WEEK

(saké-tūmi)

SUSHI BAR • RESTAURANT • LOUNGE

\$25 Dinner

APPETIZER COURSE

(pick one)

Edamame, Shrimp Shumai, Sweet Potato Fries, Miso Soup, House Salad, Crab Rangoon (+\$1), Spicy Crab Salad (+\$1), Seaweed Salad (+\$1), 3 pc Nigiri (+\$3)

ENTRÉE COURSE

(pick one from kitchen OR sushi)

Kitchen Entrees

Sushi Entrees

Wagyu Burger: 8oz fresh American wagyu, cooked to order and dressed with choice of mushroom swiss, or classic American.

Bang Bang Chicken: chicken with thai chili sauce, cashews, onions & red peppers served over jasmine rice

Ramen of the Day: fresh noodles and homemade broth, ask your server for the day's selection

Five Spice Steak (+\$5): 8oz New York Strip, seasoned with five-spice blend, garlic, stir fry veggies, jasmine rice, teriyaki glaze

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

Sake Tumi Maki: Yellowtail, cucumber, tuna, avocado, topped with salmon, kani, avocado, spicy mayo and sriracha

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

Poke Bowl: choice of salmon OR tuna, with avocado, edamame, cucumber, sesame seed and Japanese dressing

Spider Roll (+\$2): softshell crab tempura, cucumber, spicy kani, topped with spicy mayo

Sushi Combo (+\$5): 10pc nigiri OR sashimi (chef's choice) plus 4 pc spicy tuna OR California roll

DESSERT COURSE

(pick one)

Mochi Ice Cream: Available flavors may change, ask server

Cheesecake Eggroll Bites: Personal size of our most popular dessert

Glass of Wine (+2): House Red or House White

NA Lavendar Lemonade (+1): Fresh squeezed lemonade steeped with locally sourced lavender

tax, beverage, and gratuity not included



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