



# GEISHA

FAMILY STYLE

## To Start

### **BABY GEM**

Wasabi Ranch Dressing, Salmon Roe,  
Edamame, Pickled Ginger, Crispy Shallots,  
Smoked Bacon Dust, Chives

### **SPICY TUNA**

Crispy Rice, Kimchi, Masago, Mayo

### **SALMON TARTAR CRISPY TAQUITOS**

Avocado, Scallions,  
Salmon Roe, Sesame Seeds

### **NIGIRI OMAKASE**

Chef Selection

## Continued

### **SHIITAKE**

Gochujang Sauce, Crispy Corn Dust

### **YAKITORI**

Chicken Thigh, Miso Buffalo Glaze,  
Wasabi Ranch Dressing

### **TIGER SHRIMP**

Coconut Curry Sauce

### **BEEF SLIDERS**

Wagyu, Kimchi, Cheddar,  
Asian Dressing, Hawaiian Rolls

### **PASTRAMI FRIED WONTONS**

Sauerkraut, Preserved Black Bean,  
Chives, Grain Mustard Soy Sauce

## Dessert

### **BAKED ALASKA**

Steamed Honey Ginger Sponge, Calamansi Curd,  
Basil Ice Cream, Torched Meringue

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free. A gratuity of 20% will be added to all parties.