



AVAILABLE JULY 21 – 25, 2026
\$35 PER PERSON

JULY RESTAURANT WEEK



TO START

CHOOSE ONE

shishito and edamame
lime, togarashi, spicy kewpie

confit wings
sichuan pepper blend, yuzu buttermilk sauce

spicy tuna
crispy rice, masago mayo, serrano chili



ENTREE

CHOOSE ONE

bulgogi beef rice bowl
cured egg yolk, sushi rice

teriyaki chicken rice bowl
cured egg yolk, sushi rice

miso salmon
mushrooms, matsutake shoyu dashi



DESSERT

good fortune cheesecake
miso caramel, vanilla fortune tuille



FEATURED BEVERAGE \$6

614 wolf's ridge brewing
light midwestern lager

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. Please inform your server of any allergies. While we take precautions, our kitchen handles common allergens, including peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat. Gluten-free options are available, but cross-contact may occur. A 20% gratuity will be added to parties of six or more.