GEISHA

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To Start

ASPARAGUS

Miso, Mustard and Pickle Juice Sauce

SPICY TUNA

Crispy Rice, Kimchi, Masago, Mayo

SALMON TARTAR CRISPY TAQUITOS

Avocado, Scallions, Salmon Roe, Sesame Seeds

NIGIRI OMAKASE

Chef Selection

Continued

BABY CORN

Habanero Mayo, Cheese Sauce, Japanese Pickles, Togarashi

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. Menus are subject to change without notice based on product availability.