



KRLD RESTAURANT WEEK MENU 2018

APPETIZER

Edamame
White Seaweed Salad
Fried Shishito Pepper
Foil Baked Enoki Mushroom

Wine pairing: Domaine de Reuilly Pinot Gris Rose, Loire, France
Sake Pairing : Koshino Kanchubai 'Gold', Junmai Ginjo, Niigata

CHEF SPECIALS

Today's Sashimi
Tei-An Crispy Shrimp
Miso Braised Beef Brisket
Vegetable Tempura

Wine Pairing: Les Setilles, Bourgogne, Burgundy, France
Sake Pairing : Yuri Masamune, Honjozo, Akita

ENTREE

Yaki Soba
Spicy Shrimp and Scallop Tomato Soba Salad
Short Green Soba with Sansai, Japanese Mountain Vegetable
Short Green Soba Bolognese with Washu Beef
Tonkotsu Ramen (pork bone bases soup w/braised chasu pork)
Pressed Sushi
(Choice of Spicy Tuna, California or Fresh Salmon)

Wine Pairing: B wise "Trios" Cabernet Sauvignon, Moon Mountain, Sonoma Valley
Sake Pairing : Ryujin Kakushi 'Dragon God', Ginjo Namazume, Gunma

Forty-nine dollars per person.(+\$35 for Wine Pairing, +\$35 for Sake Pairing)
Price does not include beverages, tax or gratuity.
No substitution please