



Restaurant Week Summer 2010
August 16th – 29th

Lunch \$20.10

3-Multi Course Meal in Traditional Japanese Lunch Bento Box

1st Course

(All come in the Bento Box)

Miso Soup

Traditional Japanese House Salad and Ginger Vinaigrette

Vegetable Samosa with sweet ginger-tamarind sauce

California Roll

2nd Course

Choice of One

Plum Sake Chicken

Grilled, marinated Chicken Breast glazed with tangy sweet Plum-sake sauce with stir-fried

Chinese lomein Noodle

OR

Mussaman Curry with Crispy Tilapia

*Lightly batter-fried filet of tilapia in Thai Aromatic Mussaman Curry Sauce along with
Potato, carrot and peanut(optional).*

OR

Sushi Special

Fresh sushi sashimi and nigiri.

3rd Course

Choice of One

Tapioca pearl with Cantalupe or Honeydew and Rose Crème on ice

Mocha Cake with Espresso Custard Sauce.



Dinner \$35.10

1st Course

Choice of one

Spicy-Wasabi Caesar Salad

Crispy Romain Lettuce with Home-made Sriracha-Wasabi Caesar Dressing with grated cheese.

Spicy Tuna Crostini

Spicy Tuna Tartar over grilled Baguettes with ginger vinaigrette.

Zaru Soba

Traditional Japanese Cold Noodle with Nori and Wasabi.

2nd Course

Choice of one

Stuffed Jumbo Prawns

Jumbo Prawns stuffed with seasoned minced chicken, steamed and serve with yellow curry, potatoes and carrot, with a side of Jasmine rice and baby bok choy.

Asia Nine Surf and Turf

6oz filet mignon grilled over wasabi mashed potatoes pairing with a skewer of grilled Jumbo Shrimps and grilled vegetable with spicy cilantro vinaigrette and ginger Terragon balsamic.

Sushi Restaurant Week Deluxe

Special roll, Sashimi and Nigiri

3rd Course

Choice of one

Sweet Coconut Two Ways

Traditional Thai Coconut Pudding with coconut milk jelly and mini custard pie

Pandan Flan

French Crème Caramel with Aromatic Pandan Herb Infused Very Refreshing