

Yozora + Culinaria RESTAURANT WEEKS

Tuesday, Wednesday, Thursday, Sunday

Three Course Menu

Welcome soup

truffle creamy miso soup
creamy miso soup with crunchy burnt rice

First course (Choice of One)

asian pear cucumber salad

asian pear, cucumber, seaweed, tomato, ama yuzu

hot line crispy gyoza

crispy pork dumpling sauteed with g11 sauce,
parmigiano reggiano cheese

wagyu yakitori

8-9 australian wagyu, ponzu, wasabi

miso masu ceviche

ocean trout marinated in miso, soy, lime juice

walu nacho

chargrilled ono, japanese sweet potato, avocado,
caper wasabi, yuzu aioli, ponzu gel, mango salsa

Crudo course (Choice of One)

hawaiian ono

seared escolar, chili soy, yuzu, cilantro oil

aburi machi

charcoaled & seared yellowtail & spicy yuzu, ginger, dill

pepper fin

thinly slice albacore, citrus soy, jalapeno, chili oil

hokkaido scallop crudo

scallop from Hokkaido, wasabi, ten ponzu foam,
yuzu & cilantro oil

Third course (Choice of One)

karai octopus

spanish octopus, yaki onigiri with miso gochujang aioli

wagyu teriyaki

pan seared and charcoal grilled australian wagyu soy
beurre blanc with yaki onigiri

wagyu mochi gnocchi

8-9 australian wagyu, rice cake, red shrimp, miso
cream, reggiano cheese

wagyu & soba

australian wagyu, matcha soba noodle, egg with
wasabi