

Yozora + Culinaria RESTAURANT WEEKS \$55

Tuesday, Wednesday, Thursday, Sunday

1/19-1/30

Three Course Menu

Welcome soup

truffle creamy miso soup

creamy miso soup

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

chicken karaage

crispy chicken from Red bird farm in Colorado with
kick sauce

shishito popper

shishito peppers stuffed with tsukune filling charred
sherry ponzu

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

miso masu ceviche

ocean trout marinated in miso, soy, lime juice

Third course

(Choice of One)

karai octopus

spanish octopus, yaki onigiri with miso gochujang aioli

wagyu teriyaki

pan seared and charcoal grilled wagyu Peeler Farms
in Floresville, Texas, soy beurre blanc, macha soba,
today's sashimi, agedashi kabocha, sunomono

wagyu mochi gnocchi

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

chicken teriyaki

chacoal grilled red bird farm's chicken with
soy beurre blanc, macha soba, today's sashimi, agedashi
kabocha, sunomono

"Some menu items are available in limited quantities.
Once sold out, we kindly ask for your understanding."