

# Seasonal Specials

## Appetizers

### **Salmon Carpaccio**

Sesame-marinated salmon sashimi topped with avocado and cream sauce, garnished with herb mixture

### **Wine Lovers**

Mascarpone cheese and honey served with Japanese rice cracker on top

### **Enoki Bacon**

Bacon wrapped with Enoki mushrooms and Jalapenos in spicy teriyaki sauce

### **Tofu Salad**

Butter sautéed tofu, onions, green peppers, and seaweed with citrus dressing

## Kitchen Entrée

### **Grilled Peppercorn Cod Fish**

Cod filet grilled in butter with garlic sautéed vegetables in a creamy sauce

## Sushi Special

### **The Bonfire Roll**

Spicy tuna w/ rice cracker crunch topped w/ smoked salmon, jalapeno, french vinaigrette & tempura flakes

### **Ocean on the Vine Roll**

Salmon tempura, shiso leaves, chili pepper, garlic, topped with lemon mayo, sundried tomatoes and kaiware sprouts

## Brown Rice Available

All dishes including sushi may be substituted w/ brown rice for a small additional charge.

Chef Okamura blends Japanese brown rice w/ 50% premium Haiga rice.