3-COURSE DINNER : $33
APPETIZER / HOT POT or SUSHI SASHIMI COMBO / DESSERT

APPETIZER (FIRST COURSE)

Spicy Seafood Salad  Octopus, Shrimp, Crab stick, Flying fish roe, Cucumber with spicy mayo and topped with Taro flake.

Sashimi Apps Assorted fillets of raw fish per chef’s recommendation.

章魚燒 Takoyaki  Octopus balls with Mayo and Eel Sauce (6pcs)

小绵羊炸鸡块 Q Special Chicken Nuggets  Spicy or Non-Spicy

ENTRÉE (SECOND COURSE)

Angus Rib Eye (hot pot combo)  Thinly sliced, served with Veggie Platter, and ST or Sezchuan Noodles

Surf and Turf (hot pot combo)  Scallops, Flounder Fillets, Shrimps, Squid, Mussels, Beef&Lamb slices, served with Veggie Platter, and ST or Sezchuan Noodles

Vegetarian Platter (hot pot combo)  Fried Tofu, fresh Tofu, iced Bean Curd and dried Bean Curd, with Veggie Platter and ST or Sezchuan Noodles

Sushi & Sashimi combo  Chef’s choice of 9 assorted pieces of Sushi and 9 assorted pieces of Sashimi, 6 pieces of Spicy Tuna roll, with steamed rice and Miso soup

DESSERT (THIRD COURSE)

Mango or Coconut Ripieno (Mango or Coconut sorbetto served in the natural shell)

巧克力蛋糕 Chocolate Truffle