



LOCAL RESTAURANT WEEK MENU



Full Course Dinner

\$20.18

Course A

California Roll

Black Rice, Avocado, Cucumber and Crab

Burmese Chicken Curry **GF**

Our slow roasted Burmese curry mixed with masala, chicken, potato, ginger, garlic, turmeric and onion

Green Tea Ice-cream

Course B

Fresh Spring Roll **V**

Cucumber, carrot, avocado, and thai glass noodle with thai sweet chili and peanut sauce

Burmese Mixed Vegetable Curry **V**

Curry leaves, potato, eggplant, green bean, long squash, kabocha squash, ginger, garlic, turmeric, onion, paprika, masala and tamarind. (Optional: Add Coconut milk)

Black Rice Pudding **V**

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Course C

Poke Salad

Fresh tuna cubed into small chunks then marinated with soy sauce, ponzu sauce and sesame oil, served on a bed of lettuce, seaweed salad and strawberry and sprinkle with sesame seed and scallion

Negi Hamachi Maki **GF**

Yellowtail marinated with wasabi mayo, scallion and fish roe rolled with black rice, wrapped with yellow tail sashimi and topped with yuzu paste

Green Tea Ice-cream

Choice of any wine or soda

Course D

Grand Avocado Roll **V**

Black Rice, mango, sweet potato, cucumber, cilantro, sweet red pepper, dark soy sauce and rolled with fresh avocado.

Pad Thai **V/GF Available**

Famous Thai stir-fried noodles with bean sprouts, garlic, green onion, eggs, carrots and peanuts with choice of Veg/Chicken/Pork/Beef/Fishcake/Shrimp

Green Tea Ice-cream

Choice of any wine or soda



**Please ask your server for
30% OFF SELECTED BOTTLE WINE**