

Chef's Four Course Menu

Appetizer

won ton shumai

steamed chicken dumplings encased in won ton wrappers
served with a reduction of Mr. Yoshida's famous original gourmet sauce
or

sautéed edamame *v*

minced garlic & ginger sauté with crushed peppers & soy sauce

Soup or Salad

caesar salad * *v*

crisp romaine hearts tossed in house-made caesar dressing
with parmesan cheese & croutons

or

soup du jour

Entrée

beef brisket

northwest raised beef braised 4 hours
paired with roasted potatoes, asparagus & Mr. Yoshida's spicy demi-glace
or

plant eater *gf/v*

tricolored quinoa cooked in a rich vegetables broth
accompanied by sautéed vegetables, grilled broccolini & balsamic reduction
or

ry's fried chicken

tender chicken thighs deep fried to crisp goodness served with garlic fried rice & grilled broccolini

Dessert

chocolate brownie mousse

brownie bits folded into milk chocolate mousse
topped with whipped cream

*gf = no gluten added | v = vegetarian | * = These items may contain raw or undercooked ingredients.*

Consuming these ingredients may increase your chance of food borne illness.

It may also help your chances of thoroughly enjoying yourself.

please notify your server of any food allergies | 20% gratuity added to all parties of 8 or more