



EXPERIENCE MENU OPTIONS

◇ EXPERIENCE I ◇

\$65 PER GUEST + Beverage + Tax + Gratuity

FIRST COURSE

EDAMAME

Spicy: Garlic, Sambal Chili | Salty: Sea Salt

PAO PAO SHRIMP

Bang Bang Sauce, Petite Salad, Togarashi

MISO CAESAR SALAD

Baby Gem, Miso Dressing, Radish, Parmesan, Panko

SECOND COURSE

ASIAN GLAZED ROASTED CHICKEN

Bone-In Chicken, Carrots, Ponzu, Chives, Sesame

WAGYU BEEF SLIDERS

Two Sliders, Ciabatta Bun, Harissa Sauce, White Cheddar, Harissa Onions, Seasoned Fries

SEASONED FRIES

Classic Aioli

◇ EXPERIENCE II ◇

\$75 PER GUEST + Beverage + Tax + Gratuity

FIRST COURSE

PAO PAO SHRIMP

Bang Bang Sauce, Petite Salad, Togarashi

SESAME DUMPLINGS

Steamed Chicken Dumplings, Chili Broth

EDAMAME

Spicy: Garlic, Sambal Chili | Salty: Sea Salt

SEASONED FRIES

Classic Aioli

SECOND COURSE

CRISPY SALMON

Labneh, Lettuce, Tomatoes, Edamame, Nori, Wafu

MISO GLAZED CHILEAN SEA BASS

Trumpet Mushrooms, Spinach, Furikake, Onion Sauce

FILET MIGNON

Potato Puree, Onion, Black Garlic, Jus

SHOYU LAMB CHOPS

Artichoke, Greens, Tare

LO MEIN NOODLES

Trumpet Mushrooms, Tomato, Onion, Soy Vinegar

◇ EXPERIENCE III ◇

\$85 PER GUEST + Beverage + Tax + Gratuity

FIRST COURSE

PAO PAO SHRIMP

Bang Bang Sauce, Petite Salad, Togarashi

SESAME DUMPLINGS

Steamed Chicken Dumplings, Chili Broth

BLUE FIN TUNA TACOS

Avocado, Nori, Creamy Ponzu

TONGIN OCTOPUS

Char-grilled Octopus, Crisp Potatoes, Gochujang, Chimichurri

SECOND COURSE

CRISPY SALMON

Labneh, Lettuce, Tomatoes, Edamame, Nori, Wafu

MISO GLAZED CHILEAN SEA BASS

Trumpet Mushrooms, Spinach, Furikake, Onion Sauce

FILET MIGNON

Potato Puree, Onion, Black Garlic, Jus

SHOYU LAMB CHOPS

Artichoke, Greens, Tare

LO MEIN NOODLES

Trumpet Mushrooms, Tomato, Onion, Soy Vinegar

SEASONED FRIES

Classic Aioli

MENU SELECTION NOT LIMITED TO ABOVE OPTION. ADDITIONAL ITEMS AVAILABLE UPON REQUEST