

Yozora + Culinaria RESTAURANT WEEKS

August 9–23

Three Course Menu \$55

First course (Choice of One)

asian pear cucumber salad

asian pear, cucumber, seaweed, tomato, ama yuzu

hot line crispy gyoza

crispy pork dumpling sauteed with g11 sauce,
parmigiano reggiano cheese

chicken karaage

crispy chicken from Red bird farm in Colorado with
kick sauce

shishito popper

shishito peppers stuffed with tsukune filling charred
sherry ponzu

walu nacho

chargrilled ono, japanese sweet potato, avocado, caper,
wasabi, yuzu aioli, ponzu gel, mango salsa

Crudo course (Choice of One)

hawaian ono

seared escolar, chili soy, yuzu, cilantro oil

aburi machi

charcoaled & seared yellowtail & spicy yuzu, ginger, dill

goma hamachi

hamachi from kagoshima, sesame yuzu sauce, garlic

pepper fin

thinly slice albacore, citrus soy, jalapeno, chili oil

kanpachi crudo

kanpachi, citrus soy, negi de gallo, chimi,
reggiano cheese

Third course (Choice of One)

mom's seafood cold noodle

fresh scallop, shrimp, nappa cabbage, onion, fuji apple,
matcha soba, korean & water melon, cilantro,
yuchu sauce

wagyu teriyaki

pan seared and charcoal grilled wagyu Peeler Farms
in Floresville, Texas, soy beurre blanc, macha soba,
today's sashimi, agedashi kabocha, sunomono

karai octopus

spanish octopus, yaki onigiri with miso gochujang aioli

wagyu mochi gnocchi

8-9 australian wagyu, rice cake, red shrimp, miso
cream, reggiano cheese

chicken teriyaki

chacoal grilled red bird farm's chicken with
soy beurre blanc, macha soba, today's sashimi, agedashi
kabocha, sunomono

pork ssam

pork belly, garlic confit, ikura, chive salad, lettuce

"Some menu items are available in limited quantities.
Once sold out, we kindly ask for your understanding."