



# Taste the Gables Lunch Menu

\$35\*

# **Appetizers**

## Shishito Ponzu

Shishito peppers, Andean corn with sesame ponzu and bonito flakes.

#### Chili Edamame

Edamame, almond chili, ponzu, and sea salt.

## Yama-no Miso Soup

Shiitake broth, spinach, aburage, daikon, and scallions.

#### Katsuo Tataki Salad

Charcoal seared bonito, spring mix, carrot, and wakame with sesame dressing.

# Entrées

#### Pork Kakuni

Pork chicharron with Thai basil, chili, onions, and sweet potato purée.

## Tebasaki Chicken

Japanese Korean style chicken wings with karashi honey and steamed rice.

#### Terimaki Sushi Roll

Shrimp tempura with cream cheese topped with salmon and vegan teriyaki.

#### Osumi Sushi Roll

Shrimp tempura with avocado, hamachi, Japanese acevichada, and crispy quinoa furikake.

## **Classic Nigiri Platter**

Salmon, shrimp and tuna, 2 pieces each.

## **Gochudare Ribs**

Gochujang based pork ribs sided with yuzu coleslaw. (Half portion)

# **Desserts**

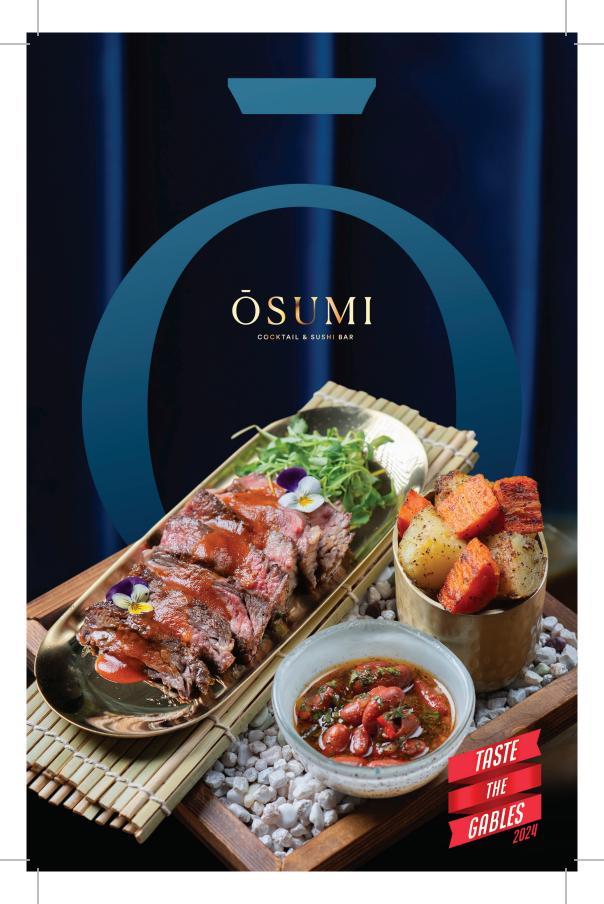
#### Pistachio Tartufo

Pistachio ice cream dome, dark chocolate, amed with rum.

#### Chocolate Volcano

Sesame praline, matcha ice cream.

\*Choose one option per section.





# Taste the Gables Dinner Menu

\$60\*

# **Appetizers**

#### Katsuo Tataki Salad

Charcoal seared bonito, spring mix, carrot, wakame with sesame dressing.

#### Scampi Furitta

Shrimp tempura with yuzu garlic aioli.

## Tebasaki

Japanese Korean style chicken wings with karashi honey.

# Entrées -

#### Osumi Steak

Ribeye with escabeche beans and sautéed vegetables.

#### Tako a la Brasa

Gochujang-marinated grilled octopus, served with potatoes.

## Kaisen Noodles

Squid ink yakisoba featuring squid, octopus, shrimp and scallops.

#### Osumi Sushi Roll

Shrimp tempura with avocado, hamachi, Japanese acevichada, and crispy quinoa furikake.

# **Desserts**

#### Pistachio Tartufo

Pistachio ice cream dome, dark chocolate, amed with rum.

## **Chocolate Volcano**

Sesame praline, matcha ice cream.

\*Choose one option per section.