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BRAISED PORK BELLY \$12
Served in a bowl with sweet sauce and seasoned, marinated eggs

TUNA TARTARE \$14
Diced tuna mix over a bed of avocado, seaweed salad and daikon, garnished with micro greens, shiso leaf, cherry tomatoes and lemon zest

TUNA TATAKI \$18
Cajun grilled/seared tuna in garlic ponzu sauce, micro greens and fried red onions

REAL CRAB CAKE \$18
Panko-crusted with cajun seasoning over house made salad

RAINBOW NIGIRI 6-PC \$17

BLACKENED MISO MUSHROOM SALMON "BMS" \$22
4 oz. Salmon filet with miso mushroom sauce and cherry tomatoes

20-PC SASHIMI PLATE MP
Chef's choice (catch of the day)

