



Fish & Bird

March 21st - March 31st, 2024

\$54 per person

Sashimi

Chef's choice assorted sashimi appetizer, including house-smoked ocean trout

Komatsuna & Aburaage Nibitashi

Hikari Farms komatsuna greens with fried tofu steeped in dashi broth

Miso Soup

Aeden Fermented Foods white miso, Hatcho miso from Japan, tofu with Hikari Farms daikon and senmoto negi

Salmon Kasuzuke

Atlantic salmon marinated in Den Sake lees and Aeden Fermented Foods miso, served with Koshihikari rice

Salted Cherry Blossoms Ice Cream

Salted cherry blossoms from Japan with Straus Family Creamery organic cream

Berkeley Restaurant Week menu subject to change. Please contact restaurant for details.

Support the Berkeley Food Network's mission to end hunger and poor nutrition at www.BerkeleyFoodNetwork.org

