

SAN DIEGO RESTAURANT WEEK 45



FIRST COURSE

choice of

EDAMAME

choice of sea salt or spicy chili garlic

SPICY MISO SOUP

lobster, tofu, negi, wakame

EGGPLANT SKEWER

marinated eggplant, sweet miso

SHISHITO PEPPERS

choice of den miso or sea salt



SECOND COURSE

choice of

ROCK SHRIMP TEMPURA

wasabi aioli, salsa verde, sliced serrano, chives

KANPACHI CEVICHE

baja kanpachi, rocoto leche de tigre, sweet potato mousse, sweet potato chips, cancha

CAULIFLOWER TEMPURA

aji panca aioli, salsa verde, sliced serrano, chives

AKIRA BACK PIZZA +6 ENHANCEMENT

micro shiso, ponzu mayo, truffle oil, tuna, serrano, red onion, beets, tomato



THIRD COURSE

choice of

PUFF SALMON ROLL

spicy salmon, asparagus, avocado, crispy leeks, puffed rice

SEABASS SERRANO ROLL

spicy tuna, cucumber, negi, seabass, avocado, serrano, lemon soy aioli, garlic ponzu, micro cilantro

SUPAY ROLL

spicy tuna, cucumber, salmon, avocado, spicy garlic, sesame oil, jalapeno amazu, tobikko arare, tajin

SURF & TURF ROLL +10 ENHANCEMENT

lobster, ny strip, asparagus, avocado, toszu, crispy onion & garlic, fried leeks, leek miso sauce

MISO PORK BELLY KIMCHEE CHAUFU

pork belly, kimchee, english pea, fried egg, puff quinoa, jalapeño, huacatay sauce

Complete your San Diego Restaurant Week experience by enjoying another SDRW menu at one of our sister venues - [Huntress & Rustic Root](#).