



Nihonçoise®

European-Style & Contemporary Japanese
The Best of Both Worlds

by Executive Chef Ryo Ozawa

Kobe Steak Set Menu

Appetizer Trio

Mini Dynamite Handroll

Tiger shrimp, Tem-bits™, avocado, Dynamite™ sauce with soy paper

Sunomono

Assorted seaweed, cucumber on a bed of glass noodles, rice-vinaigrette

Salmon Tar-tare

*Atlantic salmon, avocado, Tem-bits™, cucumber, tobiko,
green onion, Dynamite Sauce™*

EDO Special menu

Fresh Oyster Tasting Plate (6pcs) +17

*Three kinds of fresh oysters (2pcs each)
Served with Japanese cocktail sauce*

Aburi Special Tasting Plate (6pcs) +24

*Aburi (Torched) Nigiri – (1pc each)
Kobe beef, yellowtail, tuna, salmon, scallop, squid*

Grilled Kobe Beef Steak

*Grilled CA Kobe ribeye steak (6 oz) with truffle salt and red wine teriyaki reduction
Served with grilled asparagus and sweet potato tempura fries*

*Upgrade a steak to a **10 oz** for +15
(or +27 for both)*

OR

Miso Black Cod

*Char-broiled Saikyo miso-marinated Alaskan black cod (sable-fish/Gindara), truffled multigrain
mushroom rice, grilled vegetables, dengaku miso sauce*

Green Tea Affogato

Vanilla ice cream, green tea espresso with assorted fresh berries

OR

Chocolate Fondue

Assorted fresh fruit with luscious melted Callebaut-Barry Belgian dark chocolate

\$88 for 2

plus Tax and Gratuity

Arigatoh Gozaimasu – Thank you