

FOOD & WINE WEEKENDS

Zeta Bar + Sushi Lounge: The Art of Sushi Pairing

Course 1

Zeta Greens

Field Greens Salad with Ginger Dressing

or

Wakame Salad

Classic Japanese Seaweed Salad

Course 2

Spicy Tuna Nachos*

Seared Ahi Tuna Sashimi, Avocado, Spicy Mayo, Masago, Cilantro, Wasabi Scented Nori Chips

or

Chicken Katsu

Panko Breaded Chicken Breast, Lemon Plum Sauce, Wasabi Mayo

Course 3

Coconut Chicken Green Curry

Coconut Curry Chicken, Lemongrass, Ginger, Thai Chili, Cilantro, Thai Basil, Toasted Pine Nuts, Steamed White Rice

or

Tsunami Roll*

Crab Salad, Tempura Crunch, Hirame, Sliced Limes, Micro Cilantro, Shiso Pesto, Masago

or

Alaskan Roll*

Salmon, Avocado, Sliced Lemon, Crab Salad, Wasabi Caviar

Course 4

Red Bean Mochi or Green Tea Mochi or Mango Mochi

**\$45/person plus tax and gratuity
Price Includes Sake or Beer Pairing**

*According to FDA consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.