

# FOOD & WINE WEEKENDS

## A Taste of Zeta Asia

### First Course

#### **Zeta Greens**

*Field Greens/housemade ginger dressing  
or*

#### **Miso Soup**

*Dashi broth/miso/tofu/wakame/scallions  
or*

#### **Edamame**

*Soy bean in pod/sea salt/Zeta miso sauce*

### Second Course

#### **Steamed or Fried Pork Dumplings**

*Pork and vegetable dumplings/ginger vinaigrette  
or*

#### **Kanji Signature Roll**

*Spicy salmon/cucumber/avocado/tobiko/sriracha  
or*

#### **Mount Fuji Signature Roll**

*Krab/avocado/cucumber/tuna/hamachi/salmon/wasabi  
aioli/tobiko*

### Third Course

#### **Short Rib Bibimbap**

*Short rib/fried egg/blanched spinach/namul/  
goku rice/gochujang sauce  
or*

#### **Tuna Poke Bowl**

*Avocado/pickled cucumber/ spinach/mushroom/bean  
sprouts/  
Sushi rice/furikake/matsu dressing*

### Dessert

**Coconut Chocolate Cake with Coconut Gelato**

*or*

**Mango Cream Tart with passion fruit chutney**

**4 course menu - \$40**

### **Sake flight - \$15**

*Momokawa Silver/Sho Chiku Bai Nigori/  
Shirakabe Gura "Mio" Sparkling Sake*

### **Japanese Beer flight - \$15**

*Sapporo/Ginga Kogen/Kagua Rogue*

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