

Starters

Pork Bao Buns

Slow-roasted Pork Belly, Tangy Asian BBQ Sauce, Pickled Cucumber & Bao Bun

Or

Tuna Nachos*

Seared Seven Spice Tuna Sashimi, Avocado, Spicy Mayo, Massago, Micro Cilantro, Wasabi-scented Nori Chips & Frisee

Or

Roti

Served with Malaysian Yellow Curry Sauce

◆ *Villa Sandi Il Fresco Sparkling Rosé Italy (Folio)*

Second Course

Miso Soup

Dashi Broth, Miso, Tofu, Wakame, Scallions

Or

Zeta Greens

Field Greens, Cucumber, Carrots, Tomato, Served with House-made Ginger Dressing

◆ *Mohua Sauvignon Blanc, New Zealand (Vineyard Brands)*

Entrées

Taste of Zeta Sushi Rolls – Bonsai & Kanji Rolls

Bonsai Roll - Spicy Ahi Tuna, Cucumber, BBQ Eel, Avocado, Tempura Crunch
Kanji Roll - Spicy Salmon, Cucumber, Avocado, Tobiko, Sriracha, Micro Cilantro

Or

Pork Tonkatsu

Crispy Pork Cutlet, Shredded Cabbage, Tonkatsu Sauce

Or

Beef Short Rib Bibimbap

Short Rib, Fried Egg, Spinach, Namul, Japanese Rice, Gochujang Sauce

◆ *Ponzi Pinot Noir Tavola (Vintus)*

Dessert

Peanut Butter Brownie

Warm Brownie Swirled with Peanut Butter Cheesecake Topped with Vanilla Ice Cream & Candied Peanuts

◆ *Suntory Toki Whiskey Chocolate Old-Fashioned*

4 COURSE MENU - \$35 per person

◆ = Zeta Asia Beverage Pairing \$35

Vegan Menu Available