

## Starters

### Vegetable Bao Buns

Ginger Garlic Mushrooms, Pickled Cucumber, Bean Sprouts and Avocado

Or

### Vegan Nachos

Seared Seven Spice Tofu, Avocado, Matsu Sauce, Micro Cilantro and Wasabi-scented Nori Chips

Or

### Roti

Malaysian Yellow Curry Sauce

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

## Second Course

### Vegan 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

### Yanagi Roll

Chef's Choice Vegetables

Or

### Tempeh and Bean Katsu

Bean Cutlet, Shredded Cabbage, Japanese Rice, Katsu Sauce

Or

### Impossible™ Bibimbap

Impossible™ Bulgogi Beef, Spinach, Namul, Japanese Rice, Gochujang Sauce

◆ *Ponzi Pinot Noir Tavola (Vintus)*

## Dessert

### Raspberry Sorbet with Fresh Fruit and Berry Coulis

◆ *Suntory Toki Whiskey Chocolate Old-Fashioned*

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4 COURSE MENU - \$35 per person

◆ = Zeta Asia Beverage Pairing \$35

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