

Sushi or Sashimi

PER PIECE

Maguro, <i>Tuna</i>	6
Shiromaguro, <i>White Tuna</i>	5
Sake, <i>Salmon</i>	5
Hamachi, <i>Yellow Tail</i>	6
Ebi, <i>Prawn</i>	6
Unagi, <i>Eel</i>	6
Tamago, <i>Egg Omelet</i>	4

Sushi Roll and Platter

Spicy Tuna Roll	23	
NoMI Roll	23	
Rainbow Roll	23	
California Roll	23	
Tuna Avocado Roll	20	
Eel Avocado Roll	20	
Salmon Avocado Roll	20	
Tiger Roll	23	
Dragon Roll	23	
Vegetable Roll	20	
Kiri	14 pieces	32
	Tuna, Prawn and Eel Sushi	
	Salmon and Yellow Tail Sashimi	
	Avocado roll	
Sakura	18 pieces	40
	Tuna, Prawn and Eel Sushi	
	Salmon and Yellow Tail Sashimi	
	Avocado roll Sweet Squash roll	

Soup

Chilled Asparagus Soup
Toasted Brioche, Vanilla Crème Fraîche

Salad

Asian Greens
Crispy Calamari, Miso-Lime Vinaigrette

Contemporary Greek Salad
Feta, Kalamata Olive, Toasted Farro

Homegrown Wisconsin Salad
Complimenting Vinaigrette

Main Course

Catch of The Day
Avocado, Hearts of Palm, Citrus Vinaigrette

Flat Iron Steak Sandwich
Goat Cheese, Piquillo Peppers, Chimichurri, Watercress

Pan Bagnat Sandwich
Seared Tuna Loin, Niçoise Salad, Butter Lettuce

Swan Creek Farms Ricotta Gnocchi
Market Vegetables, Arugula Pesto, Pecorino Pepato

Sushi Platter
Chef's Selection of Sushi and Maki

Dessert

Seasonal Sorbet

Spiced Pear, Raspberry, Mango Kaffir Lime, Banana Thyme

Peaches and Cream Ice Cream Bar

Peach Sorbet, Vanilla Ice Cream, Peach Coulis, Peach Compote

Chocolate Raspberry Savarin

Chocolate Raspberry Ice Cream, Chocolate Shortbread, Raspberry Caramel

Strawberry Cheesecake Tart

Strawberry Jelly, Cream Cheese Orange Mousse, Fresh Strawberries

\$25

Sommelier's Selection

Sparkling Rosé, Gruet Winery, Brut N.V. New Mexico

Sauvignon Blanc, Di Stefano Winery, Columbia Valley

Shiraz, Tabali Winery, Limari Valley, Chile

\$9/glass

Christophe David

Executive Chef