WINTER 2024 WORCESTER RESTAURANT WEEK

Time and Date: Starting at 4pm from Feb 29th - March 9th

3 course meal for \$29.24 OR upgrade to the Maki Trio Set for \$38.99

Price does not include tax & gratuity. This menu is not available for take out

Course 1

Choose one izakaya (small plates)

Woo-Stir Edamame

Soybeans, wok fried, garlic-butter, fine herbs, crispy parmesan

Spicy Edamame

Soybeans, wok fried, garlic-butter, pepper flakes

Chicken Wings

With a choice of sweet soy glaze or spicy soy-garlic sauce

Pork Belly Bao

[1] steamed bun, braised pork belly, apple slaw, sweet redpepper paste, scallions, spicy mayo, sesame

Fried Chicken Bao

[1] steamed bun, fried chicken, cabbage slaw, sweet redpepper paste, sesame

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions. This menu contains soy and gluten products as well as other allergens.

Course 2

Choose one

Additional toppings and substitutions are welcomed for an extra charge for ramen

Tamanegi

Assari (chicken) broth, white miso tare, sesame chicken, oyster mushrooms, fried shallots, chili oil, scallions

Moyashi

Tonkotsu (pork) broth, red miso tare, chashu, wok fried bean sprouts, poached egg*, chili oil, togarashi, scallions

Vegan Miso

Vegetable broth, red miso tare, king oyster mushroom, bamboo, crushed tofu, chili oil, ash onion oil, scallions

Abura

Broth-less, (mild spicy) santaka tare, smoke bacon, pork belly, king oyster mushroom, soft-boiled egg*, scallions, chili oil

Maki Trio Set* (\$38.99)

no substitutions

This option has a longer prep time ϑ will come out after if ordered with ramen

(1) Spicy Tuna Roll*: tuna, tuna mix, cucumber, spicy mayo nori
(1) Spicy Salmon Roll*: salmon mix, cucumber, spicy mayo, nori
(1) Tiger Eye Roll*: tuna, salmon, asparagus, spicy mayo, unagi sauce, nori, lightly tempura fried

Course 3

Choose one dessert

Dragonfruit - Japanese Cheesecake Lychee, whipped cream

Kasutado

Egg custard, coffee-caramel, streusel

Mango Sorbet

