



Tuesday - Saturday
July 21 - August 15, 2026
Lunch / Dinner

THREE-COURSE RESTAURANT WEEK MENU **\$60**

Pricing Depends on Entrée Selection
Excludes Beverage, Tax and Gratuity

APPETIZERS

Choice of one:

Crispy Rice with Spicy Tuna*

Crispy Sushi Rice topped with Spicy Tuna mixed with Fish Roe

Hijiki Seaweed Salad

Black Seaweed, Carrots, Tofu Skin, Sesame Seeds, Mixed Greens,
Tomato, Homemade Daikon Dressing

Trio of Salmon*

Three unique preparations of Salmon, each crafted with distinct texture and flavors

ENTRÉES

Choice of one:

Restaurant Week Gari Sushi*

Six pieces of Sushi of Gari's Signature Sushi and Chef's Choice Cut-Up Roll

Restaurant Week Gari Sashimi* (+ \$10)

Six kinds of Sushi of Gari's Signature Sashimi

Chef's Tuna Sushi Selection* (+ \$5)

Six pieces of Tuna/Toro Sushi with Sushi of Gari's Signature Toppings
and Spicy Tuna Cut-Up Roll

Gindara Saikyo Yuzu Miso Yaki

Broiled Black Cod Fish Marinated with Saikyo & Yuzu Miso
Served with Sautéed Mixed Vegetable, Mashed Potatoes and Rice

DESSERTS

Choice of one:

Matcha Panna Cotta with Sweet Red Bean

Silky Green Tea Custard served with Azuki Sweet Red Bean

Monaka Green Tea Ice Cream

Served on a crisp Monaka Wafer base and Sweet Red Bean Paste on the side

Sparkling Rose Sake 3oz pour

Sushi of Gari Labeled Sparkling Rose Sake. Served Chilled

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE NOTIFY US.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS