

RESTAURANT WEEK 2025

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THREE COURSE MEAL

\$45/PERSON

(tax & gratuity not included)

small / pizette

tuna tartare / ikura / masago / scallion / cucumber / crispy rice / spicy mayo / nori

kanpachi / yuzu kosho / serrano pepper / lemon puree / ponzu

sticky rice arancini / english peas / mozzarella / ume / japanese curry

di palo's burrata / marinated tomatoes

mortadella / di palo's stracciatella / pistachios / miso cotto

pasta / large

soy butter bigoli / flowering chives / yellow chives / chinese shiitake / shallot gremolata

truffle carbonara / black truffle / parmesan / egg / chives

salmon soba / soba / portobello mushrooms / basil / shallots / garlic / scallions / sesame seeds

eggplant katsu / panko crust / caponata

brick chicken / half chicken / shungiku / shaved daikon / shio konbu vinaigrette

dessert

yakult softserve / seasonal compote / crispy chicken skin streusel / puffed rice pearls

mochi bomboloncini / nutella / toasted sesame / hazelnut

matcha mochi french toast / vanilla custard / condensed milk / citron syrup

Please inform us any allergies or dietary restrictions. Consuming raw or undercooked food may increase your risk for foodborne illness.