



ASHEVILLE RESTAURANT WEEK 2024

January 16 – 22

38 per person

Chef Michael Lewis + the team have created a special menu
for you to enjoy this Asheville Restaurant Week.

All the following dishes will be served family style, to the center of the table,
perfectly portioned for your group to share *

Salmon Sashimi, wasabi soy broth + scallions

Veggie Gyoza, truffle ponzu



Crispy Rock Shrimp chili butter + gorgonzola

Iceberg Wedge, sesame dressing, nashi pear + nori



Smoked Carolina Pork Shoulder toasted rye, yuzu pickles

+ kyoto-carolina BBQ

Seasonal Veggies (ask your server)



Chefs Selection for Dessert

GET A LITTLE EXTRA

Grilled Shishito Peppers carrot-ginger ponzu 9

Crispy Rice, spicy **Tuna** 12

Sea Bass, brown butter ponzu, grilled lemon + sea salt 19

**Dishes may not come out in the following order. Please note, the full table must
order menu and no substitutions may be made.*