



Asheville Restaurant Week Menu February 17 - 23

Three Courses, \$36... Choose one Item From Each Course

(Please, No Substitutions... \$10 Split Fee)

First

Lomi Lomi Salmon

Diced Alaea-Cured Salmon, Minced Sweet Onion, Heirloom Tomatoes, Scallion, Fresh Lemon, Chili Flake, Furikake Taro Chips *(GF)

Guacamole Jalisco

Smashed Fresh Avocado, Minced Onion, Jalapeños, Diced Tomato, Fresh Lime. House Tortilla Chips (GF/V)

Second

Poke Bowl

Cubed Raw Yellowfin Tuna, Tamari-Sesame Marinade, Sweet Chili Kewpie Drizzle, Sticky Rice, Takuan, Kimchi Slaw, Edamame, Cucumber, Mango Salsa *(GF)

Japchae

Korean Glass Noodle Stir-Fry With Springer Mountain Chicken, Carrots, Shiitakes, Sweet Peppers, Onions, and Fresh Spinach Tossed in a Sweet Sesame Soy Sauce, Topped w/ Fresh Scallions and Tangy Gochujang Drizzle (Vegan BVQ Option) (V/GF)

Loco Moco

Braised Blackhawk Farm Wagyu Beef Short Rib over Sticky Rice Smothered in Shiitake Brown Gravy, Sunny Egg on Top, Scallion, Chili Peppa Wattah (GF)

B'stilla

Layered Moroccan Filo "Pie" Filled with Spiced Shredded Chicken, Toasted Almonds, and Spinach. Pomegranate Honey, Chopped Pistachios, Sweet Cinnamon Dust. Side Moroccan Carrot Salad

Sweet

Butter Mochi

Chewy, Crispy Hawaiian-Style Coconut Butter Cake, Passionfruit Curd (GF)

Mexican Brownie

Chocolate, Smoked Chili, Cinnamon, Toasted Almonds, Fresh Whip (GF)



A La Carte...

Hurricane Popcorn

Clarified Butter, Nori Furikake, Kakimochi 8 (V)

Ceviche de Gambas

Ecuadorian White Shrimp Cured w/Fresh Lime Juice, Sea Salt, Chiles, Cucumber, Sweet Peppers, Red Onion, Cilantro. House Tortilla Chips 16 (GF)*

Ono Taegu Wings

Crisp Roast Chicken Wings, Hawaiian/Korean Sweet Gochujang Glaze, Sriracha Ranch Dipping Sauce 14/25

Carnitas Tacos

Smoked Pork Shoulder, Local Corn Tortillas, Yucatán Pickled Onions, Jalapeños, Cilantro-Lime Crema, Side Fresno Chili Hot Sauce and Fresh Limes (Veggie Carnitas Option Available) Single 7 Three 17 (GF)

Cubano

Pressed Sandwich w/Cuban Bread, Smoked Berkshire Pork, Black Forest Ham, Pickle, Swiss Cheese, Roasted Garlic Mustard Sauce. Side Maui Chips 16

Esquites

Street Corn Salad w/ Cotija Cheese (Served Chilled) 6 (V/GF)

Kimchi Slaw

Green and Red Cabbage, Carrots, Cilantro, Rice Vinegar, Gochugaru Chili Flake 6 (GF)

Moroccan Carrot Salad

Harissa, Sultanas, Lemon-Herb Yogurt 6 (V/GF)

Sticky Rice

Seasoned w/Sake-Mirin & Furikake 5 (GF)