



First Course: Appetizers

Served Family Style

Double Salmon Maki Roll

avocado, asparagus, jalapeño, tempura, king salmon roe

Vegetable Maki Roll

asparagus, cucumber, avocado, togarashi

Second Course: Soup or Salad

Thai Corn Chowder

super lump crab meat, roasted corn, panang curry

Chopped Salad

papaya, mango, daikon, avocado, iceberg lettuce, mint, basil, cashews, coconut tempura, spicy miso dressing

Entrée Course

Seared Rare Tuna

sesame crust, Korean bbq sauce, kim chi, cucumber salad, ginger fried rice, peanuts

Filet Mignon

Chinese broccoli, asparagus, jasmine rice, garlic soy, bean sprouts

Wild Mushroom & Vegetable Pad Thai

rice noodles, king oyster mushrooms, tofu, egg, bok choy, green beans, peanuts, mung bean sprouts, cilantro

Thai Chicken Curry

egg noodles, yellow coconut curry, bok choy, shallots, cilantro, lime

Dessert

Chef's selection

Beverages

One red wine and one white wine, chosen by our Soba team, will be offered throughout the evening to compliment your dinner.

Guests may choose to purchase additional cocktails, wine, and beer at menu price. Water, soda, and coffee service is included.