Linne Pestaurant Week

LUNCH MENU- \$20/PERSON

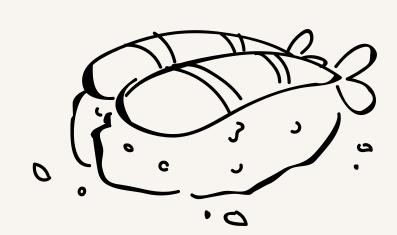
APPETIZER (CHOICE OF ONE)

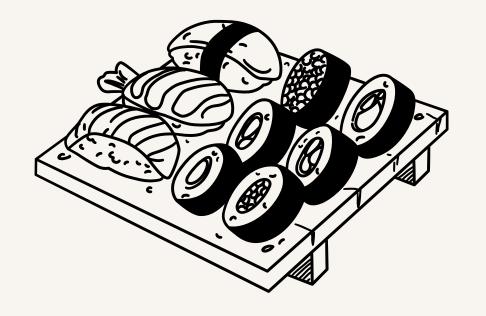
Gyoza

(Choice of vegetable, chicken, or pork)

Kani Salad

Avocado Salad





ENTREE (CHOICE OF ONE)

Aladdin

(Yellowtail, avocado, cucumber, crispy shallots finished with yuzu soy and hot oil with cilantro on top)

Little Sunshine

(Spicy crunch tuna topped with seared escolar, almond bits, and house baked sauce)

Pink Lady

(Avocado, carrots, cucumber, seaweed salad, mango, kampyo, and radish)

Kinme Fried Rice with Chicken or Shrimp

DESSERT

(CHOICE OF ONE)

Mochi Ice Cream

Matcha Ice Cream

Linne Pestaurant Week

DINNER MENU- \$40/PERSON

FIRST COURSE (CHOICE OF ONE)

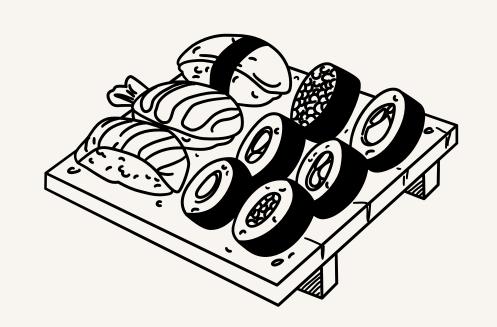
Sashimi Amuse

Crispy Tuna Rice

Gyoza

(choice of vegetable, chicken or pork)

Creamy Rock Shrimp



SECOND COURSE (CHOICE OF ONE)

Pink Lady

(Avocado, carrots, cucumber, seaweed salad, mango, kampyo, and radish)

Rainbow

(Crabmeat, cucumber, avocado topped with tuna, salmon, and white fish)

Black Belt

(Spicy tuna, shrimp tempura, avocado, covered with black tobiko, drizzled with hot chili sauce)

THIRD COURSE (CHOICE OF ONE)

Chicken Katsu

(Lightly fried chicken with thai curry sauce)

Sushi Assortment

Sashimi Assortment

Shrimp Udon Noodles



Chocolate Wonton Mochi Assortment

