

Starters

Vegan Miso Soup

Miso, Tofu, Wakame, Scallions

Or

Zeta Greens

Field Greens, Cucumber, Carrots, Tomato, Served with House-made Ginger Dressing

◆ *Mohua Sauvignon Blanc, New Zealand*

Second Course

Vegetable Bao Buns

Ginger Garlic Mushrooms, Pickled Cucumber, Bean Sprouts and Avocado

Or

Vegan Nachos

Seared Seven Spice Tofu, Avocado, Matsu Sauce, Micro Cilantro and Wasabi-scented Nori Chips

Or

Roti

Malaysian Yellow Curry Sauce

◆ *Villa Sandi Il Fresco Sparkling Rosé Italy*

Entrées

Yanagi Roll

Chef's Choice Vegetables

Or

Tempeh and Bean Katsu

Bean Cutlet, Shredded Cabbage, Japanese Rice, Katsu Sauce

Or

Beyond Beef® Bibimbap

Beyond Beef® Bulgogi Beef, Spinach, Namul, Japanese Rice, Gochujang Sauce

◆ *Ponzi Pinot Noir Tavola*

Dessert

Raspberry Sorbet with Fresh Fruit and Berry Coulis

◆ *Suntory Toki Whiskey Chocolate Old-Fashioned*

4 COURSE MENU - \$35 per person

◆ = Zeta Asia Beverage Pairing \$35

One dollar from each meal will benefit National Alliance on Mental Illness (NAMI) and Lighthouse Central Florida.