

FOOD & WINE WEEKENDS

#HBCFoodie #FoodandWineWeekends

Starters

Vegan Miso Soup

Miso, Tofu, Wakame, Scallions

Or

Zeta Greens

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

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

Entrées

Yanagi Roll

Chef's Choice Vegetables

Or

Tempeh and Bean Katsu

Bean Cutlet, Shredded Cabbage, Japanese Rice, Katsu Sauce

Or

Impossible™ Bibimbap

Impossible™ Beef Bulgogi, Spinach, Namul, Japanese Rice, Gochujang Sauce

Dessert

Raspberry Sorbet with Fresh Fruit and Berry Coulis

4 COURSE MENU - \$35 per person

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



**According to FDA consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness..*