

monkey 68



REFINED ASIAN

160 N Main St. Alpharetta

ALPHARETTA RESTAURANT WEEK

October 20–26, 2024

DINNER MENU \$55 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE *(Choose One)*

BLUE FIN TORO TARTARE – fine chopped toro, Ikura, pickle wasabi, scallion, acklonia seaweed

SMOKED HAMACHI – wasabi pickle, Jelly fish, Japanese basil, truffle ponzu

WHITE FISH CRUDO – sliced lemon, olive oil, yuzu kosho, Japanese yuzu citrus

SECOND COURSE *(Choose One):*

TOYOSU SASHIMI MORI – 8 pcs assorted of Japanese fish from Toyosu Market

BLUE FIN TUNA SASHIMI TASTING – 6 pcs blue fin tuna of Akami, Chu toro & O toro

4 PCS CHEF'S SIGNATURE NIGIRI SUSHI – o-toro caviar with truffle soy, yellow tail serrano pepper with basil pesto, red snapper yuzu citrus with mojito, smokey salmon mentaiko puree

THIRD COURSE *(Choose One):*

MISO BLACK COD – marinated black cod with white miso over sushi rice & seaweed

CHILEAN SEA BASS – soy marinated Chilean sea bass over sushi rice & seaweed

FOURTH COURSE:

MONAKA – Japanese sweet made of azuki bean paste sandwiched between two thin crisp wafers with macha ice cream & red bean

