



# WORCESTER RESTAURANT WEEK 2021

Starting at 4:00PM August 2nd - 14th

3 Course Meal for \$25.21

## Course 1

choose 1 izakaya [small plate]

**WOO-STIR FRIED EDAMAME:**

soybeans, garlic-herb butter, crushed parmesan

**GYOZA:**

seared chicken and pork dumplings

**PORK BELLY BAO BAO:**

steamed bun, braised pork belly, apple slaw, sweet red pepper paste, scallions, spicy mayo

**FRIED CHICKEN BAO BAO:**

steamed bun, fried chicken, cabbage slaw, sweet red pepper paste

OR choose 2 kushiyaki [grilled skewer]

**CHICKEN THIGH:**

teriyaki glaze, wasabi oil

**SALMON:**

miso glaze, charred lemon

**SHISHITO PEPPER:**

togarashi

**CHERRY TOMATO:**

smoked bacon, soy glaze

## Course 2

choose 1 ramen

**SHOYU**

assari [chicken] broth, shoyu tare, chashu, enoki mushroom, nori, scallions, soft boiled egg\*

**HAKATA:**

tonkotsu [pork] broth, white miso tare, chashu, bamboo, charred corn, nori, ash onion oil, sate oil

**MAZE:**

brothless, shiso pesto, black garlic, sesame chicken, marinated bean sprouts, scallions

**SPICY RED MISO VEGAN:**

yasai [vegan] broth, red miso tare, shiitake, bamboo, scallions, crushed tofu, sate oil, ash onion oil

## Course 3

choose 1 dessert

**KASUTADO**

egg custard, coffee-caramel, streusel

**WHITE NECTARINE ICE CREAM**

miso caramel, sugar bubble

\* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.