

DOWNTOWN DINING WEEK

TEN DOLLAR LUNCH MENU

sake酒tumi

MISO SOUP PER PERSON

Traditional fermented soybean and fish broth soup with scallions, tofu and wakame (seaweed).

STARTERS/APPETIZERS • (Choice of One)

EDAMAME

Kosher salted Japanese soy beans.

GYOZA DUMPLINGS

Traditional pot stickers served with our ponzu sauce.

CALAMARI

(spicy or traditional)

Rice floured and flash fried served with spicy ponzu and cilantro lime aioli.

ENTRÉES • (Choice of One)

SUSHI COMBO

Chef's choice of 3 nigiri and 2 maki, plus side item and small salad.

KALBI BEEF

Sweet marinated grilled short ribs served with sautéed house vegetables.

DESSERTS • (Choice of One)

TEMPURA ICE CREAM

Vanilla ice cream between two slices of pound cake. Tempura battered and lightly fried.

SORBET

While others have tried to replicate our sizzle, there's only one DOWNTOWN DINING WEEK. Back for a fifth season, we've ensured another class of fabulous eateries and flavorful menus.

We hope you enjoy your dining experience. Remember to complete the Downtown Dining Week survey card. Two lucky diners will each be awarded \$950 in dining certificates, so fill out the survey after every visit. It's your only entry into the drawing.

For a complete list of participating restaurants, visit MilwaukeeDowntown.com



Presented in partnership with Milwaukee Magazine, OnMilwaukee.com, WISN 12 and Entercom Milwaukee.

Meal Value \$20.00

Please remember, your gratuity should be based on the full value of your meal (\$20.00 or more) and the quality of service.

— Sorry, no changes or substitutions. —

