

DOWNTOWN DINING WEEK

TEN DOLLAR LUNCH MENU

sake  tumi

A 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

(pork or vegetable)

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 regular maki.

KALBI BEEF

Sweet marinated grilled short ribs served with sautéed house vegetables.

DESSERTS • (Choice of One)

MOCHI ICE CREAM

Japanese ice cream in a pounded rice dough shell.

GREEN TEA ICE CREAM

Thank you for joining us for the 6th Annual Downtown Dining Week.

We hope you enjoy your night on the town. Remember to complete a Downtown Dining Week survey card at the conclusion of your meal.

Two lucky diners will be drawn and awarded over \$1,000 in dining certificates, so fill out a survey after every visit. For a complete list of participating restaurants, visit www.MilwaukeeDowntown.com.

Food and friends. Snap a photo of your Downtown Dining Week experience and submit it to wiscn.com/diningweek for a chance to win a \$100 gift card to a downtown restaurant.



Downtown Dining Week is presented by Milwaukee Downtown, BID #21 in partnership with Milwaukee Magazine, OnMilwaukee.com, WISN 12, 99.1 The Mix, 103.7 Kiss-FM and SportsRadio 1250 WSSP.

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. —

