



## **UTAGE JAPANESE CUISINE AND CATERING**

A freshly prepared multi-course dinner at a fixed price of **\$39.00/person\*!**

All drinks are supplied by HAC's cash bar.

### **STARTER COURSE**

#### ***TakoSu***

*UTAGE famous Octopus, cucumber and seaweed salad w/ ponzu sauce*

### **SECOND COURSE**

#### ***Teriyaki Spare Rib***

### **THIRD COURSE**

#### ***Sushi Platter with 2 Rolls of your choice***

*Pick 1 roll from **List A** and 1 roll from **List B** (**See List below**)*

### **FOURTH COURSE**

#### ***Sashimi Platter***

*4 kinds of Sashimi Combination(Chef's Choice)*

### **FIFTH COURSE**

#### ***Clam Miso Soup***

*Along with your Sushi and Sashimi*

### **DESSERT COURSE**

**Mochi Covered Red Bean Ice Cream**  
***Japanese Sweetened Specialty***

*\*Does not include gratuity.*

## **Sushi List**

### **List A (U-Pick-1)**

**Shogun**

**California**

**Tuna Avocado**

**Salmon Avocado**

**Hidden Dragon**

*(Shrimp Tempura with Avocado inside and chili sauce with black Sesame outside)*

**Bagel**

*(Smoke Salmon with Cream Cheese)*

**Seafood**

*(Shrimp, Crabstick, Cucumber with Wasabi Mayo)*

**Utage House Roll**

*(Shrimp, Shitiki Mushroom, Sweet Tofu and Cucumber)*

### **List B (U-Pick-1)**

**Eel Roll**

**Yellow Tail with Scallion Roll**

**Mackerel Roll**

**Spicy Tuna Roll**

**Veggie A** *(Cucumber and Avocado)*

**Veggie B** *(Pickled Radish and Sweet Tofu)*

**Veggie C** *(Kampyo-Squash, Shitakii Mushroom)*

