



ASHEVILLE RESTAURANT WEEK 2025

38 per person

Chef Michael Lewis + the team have created a special menu for you to enjoy this Asheville Restaurant Week. All the following dishes will be served family style, to the center of the table, perfectly portioned for your group to share *

Salmon Sashimi, wasabi soy broth + scallions
Veggie Gyoza, truffle ponzu



Crispy Rock Shrimp chili butter + gorgonzola
Iceberg Wedge, sesame dressing, nashi pear + nori



Smoked Carolina Pork Shoulder toasted rye, yuzu pickles
+ kyoto-carolina BBQ
Seasonal Veggies (*ask your server*)



Chefs Selection for Dessert

GET A LITTLE EXTRA FOR THE TABLE

Grilled Shishito Peppers carrot-ginger ponzu 9

Local **Burrata**, yuzu honey + grilled toast 14

Crispy Rice, spicy **Tuna** 14

Grilled Local Trout, brown butter ponzu, grilled lemon + sea salt 19

**Dishes may not come out in the following order. Please note, the full table must order the menu and no substitutions may be made.*