

Washington DC, Restaurant Week from August 11 – 17, 2008

BEGINNINGS

(Please select one)

SUMMER SALAD WITH LOBSTER ROLL
cucumber, lobster meat, cherry leaf, and red bell pepper

CRISPY SUCKLING PIG
cooked in peppercorns with tonkaji currants and coffee aroma

BENTO

(Please select one)

THE MoZU BENTO

SMOKED TOMATO SOUP, shrimp skewer

WHITE FISH CEVICHE

TUNA, SALMON AND SHRIMP NIGIRI, wasabi, ginger, soy sauce

RED DUCK CURRY, bamboo shoots, coriander, lime, tender chili duck

POACHED X.O SNAPPER, mini bak choy, shiitake

WAGYU STRIP LOIN, cooked "sous vide", asparagus, yellow corn, and rosemary jus

SUSHI BENTO

MISO SOUP, shiro miso, scallions, tofu

YUZU MARINATED GARDEN GREEN SALAD

NIGIRI, tuna, salmon, yellowtail and shrimp

SASHIMI, toro and white fish, red beet, oba, wasabi

SPICY TUNA ROLL, tuna, cucumber, special spicy sauce

CALIFORNIA STYLE ROLL, Maryland crab, avocado, cucumber

DESSERT

LEMON THYME ROASTED PEACH

caramelized pine seeds crumbs and Campari ice

OUR WINES BY THE GLASS RECOMMENDATIONS

WHITES

SAUVIGNON BLANC	Kim Crawford, Marlborough, New Zealand, 2007	12.
CHARDONNAY	Morgan, Metallico, Monterey, California, 2006	12.
PINOT GRIS	Chehalem, Willamette Valley, Oregon, 2006	11.

REDS

PINOT NOIR	Devil's Corner, Tasmania, 2007	11.
PINOT NOIR	Steele, Carneros, Lake County, California, 2006	15.
CABERNET SAUVIGNON	Galante, Carmel Valley, California, 2005	16.
MERLOT	St Francis, Sonoma, California, 2004	11.

LUNCH 20.08

DINNER 35.08