



Proudly Announces

The Zen of Sushi



*A lecture, demo, five course dinner on the art of ordering and savoring sushi
guided by Christa Glennie Seychew, YUM Food Editor, Buffalo Rising
and prepared by Executive Chef, Avi Altman*

*May 1 or May 2, 2008: 6:30 pm
1 seating per night: limited to 24 people*

Menu:

Miso Soup with Edamame

Yellow Fin Tuna with Avocado, Asian Pear and Daikon Salad

5 pieces of Sashimi

2 traditional rolls :

*Mackerel Ginger Roll wrapped in Nori Seaweed
Roll du jour*

1 non-traditional roll:

*Forbidden Rice, Caramelized Papaya, & Sake-marinated
White Fish rolled & dusted in White Sesame*

Steamed Chocolate Cake with Lychee Sauce

Sake

Chef's selection of Wine

Tea Service

Length of evening: approximately 3 hours

Dress: Business Casual

Call 882-1400: Reservations Required: Limited Seating

*\$125 per person
(including tax and gratuity)*