



HOUSTON RESTAURANT WEEKS
AUGUST 1- SEPTEMBER 7, 2020

Restaurant will donate \$1 to the Houston Food Bank from each dinner sold. Food Bank will provide 3 meals from this donation. Please call restaurant directly for curbside options.

THREE COURSE DINNER \$45/Person

FIRST COURSE

AKAUSHI SHORT RIB

grilled Texas Akaushi boneless short rib, Teriyaki sauce, garlic crunch, grape tomato, spring mix, micro cilantro

SEARED SALMON SALAD

thin-sliced Scottish salmon, Artisan lettuce blend, Fuji apple, avocado, red quinoa crispies, beets, radish, Maui onion XO brandy dressing

SHISHITO HAMACHI

thin- sliced yellowtail sashimi, grilled Japanese sweet pepper, yuzu & red tobiko, crispy leeks, yuzu Tabasco

SECOND COURSE

ROYAL PACIFIC ROLL

grilled South Pacific lobster tail, West Pacific bluefin tuna toro, North Pacific snow crab, micro greens, yuzu soy

MISO GLAZED CHILEAN SEABASS (add 3 jumbo prawns \$8)

wild caught miso marinated southern Atlantic seabass, mixed vegetables, sushi rice, sesame, teriyaki sauce

DOUBLE MEAT VIETNAMESE GARLIC BEEF

Akaushi beef, roasted garlic, red onion, Boston lettuce, tomatoes, served with tomato fried rice

OMAKASE PLATE

Chef's choice 3pcs sashimi, 3pcs dressed nigiri and 8pcs Chef's special roll

THIRD COURSE

BUTTER CAKE

Rattan's signature butter cake made with imported French butter seasonal berries and side of vanilla ice cream

CREME BRULEE CHEESE CAKE

home style light cheese cake, seasonal berries, raspberry puree