

restaurant week

AUGUST 12 - 17

MCONRAKER



STARTERS

CHOICE OF:

EDAMAME

black truffle salt, shichimi  

CHILLED SOBA

chili crunch, scallion, sesame dressing  


PAN FRIED SEAFOOD DUMPLING

chili oil

ENTREES

CHOICE OF:

TOKYO FRIED CHICKEN DONBURI BOWL

oshinko, kanzuri mumbo aioli, wakame, scallion, ao nori 

HAMACHI MAKI ROLL

cucumber, crispy shallots, yuzu kosho aioli 

VEGGIE ROLL

tempura asparagus, miso king oyster, okinawa potato, oshinko 

CHAHAN PORK BELLY FRIED RICE

fried egg, peas, ginger

DESSERT

CHOICE OF:

YUZU CRUNCH PROFITEROLE

MATCHA MONT BLANC 

\$35 PER PERSON | ENTIRE PARTY MUST PARTICIPATE

 vegan  vegetarian  gluten-free  contains nuts  contains sesame

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that a 20% service charge will be added to parties over 5.