

# The Bistro

OXNARD COLLEGE

February 22<sup>nd</sup>, 2024

## JAPANESE CUISINE

### APPETIZERS:

#### ONIGIRI

(A BALL OF SUSHI RICE STUFFED WITH A SPICY TUNA AND WRAPPED IN SEAWEED)

#### VEGETABLE TEMPURA

(ASSORTED VEGETABLES BATTERED AND FRIED)

#### HAMACHI SASHIMI

(SLICED RAW HAMACHI W/ A SCALLION OIL AND PONZU)

### ENTREES:

#### \$32 CHICKEN YAKITORI

(CHICKEN THIGH SKEWERS COVERED IN EEL SAUCE OVER RICE)

#### \$34 PORK KATSU

(BREADED AND DEEP-FRIED PORK TENDERLOIN SERVED WITH A CABBAGE SLAW)

#### \$36 GRILLED RIBEYE

(GRILLED STEAK OVER FRIED JAPANESE MILK BREAD)

### DESSERTS:

#### YUZU PANNACOTTA

#### COCONUT MATCHA MOCHI CAKE