The Pearl

NOVEMBER 5, 6, 7, 12, 13, 14

3 COURSE TASTING MENU
$41 PER PERSON

STARTER

NASUBI AND OHITASHI SALAD

Oven Roasted Round Eggplant with
Saikyo Miso Ohitashi-Blanched Green Vegetables
Creamy Sesame Miso Vinaigrette

KOREAN MANDOO DUMPLING SOUP

Housemade Pork, Chives,and Cabbage Mandoo
Daikon and Wakame Seaweed Soup

SAVE THE DATES 2025!

STUDENT MENU

December 3, 4, 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ENTREE

THE PEARL BENTO

Yakiniku Boneless Beef Short Rib
Sashimi Preparation
Hiyayakko Tofu with Ginger Scallion Pesto
California Roll

TENZARU SOBA SALAD WITH TEMPURA SOFT SHELL CRAB

Cold Soba Noodles
Whole Tempura Fried Soft Shell Crab

ANAGO DON - "HITSUMABUSHI" STYLE

House Prepared Conger Eel prepared two ways
Served over Tama-Nishiki Rice with Nitsume, Tamago,
Tsukemono and Shiso
When you are halfway through,
please pour the Dashi over to finish

DESSERT

TEMPURA BANANA ROYALE

Tempura Fried Bananas, Housemade Ice Cream,
Hot Fudge

JAPANESE STYLE CHEESECAKE

Light and Fluffy Style Cheesecake
Mixed Berry Compote and Vanilla Whipped Cream

BEVERAGES

BREWED COFFEE, DECAFFEINATED COFFEE,
PEARL'S SELECTION OF HOT TEAS, OR
UNSWEETENED ICED TEA