

**AZ Restaurant Week
Spring 2017
\$44 per person**

First Course

Hassun

Japanese-style seasonal antipasto

Second Course

Bento Box

choice of:

Seafood or Meat

Third Course

Dessert

choice of:

A daily selection of 3 desserts

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Add on...

***Oyster-8**

ponzu, daikon, chives

***Oyster & Uni-16**

tomato water, wasabi oil

*** Grapefruit & Hamachi - 8**

avocado, white truffle ponzu oil

*** Yellow Tail Ceviche - 8**

myoga, sesame seed, shredded taro

*** House-Cured Salmon - 7**

soy glazed almond, basil oil, pecorino romano

Foie Gras - 30

saikyo miso marinated, wine poached pears

*These items are raw or cooked rare to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.