



**COLLEGE OF ENGINEERING 21st ANNUAL BANQUET
FRIDAY, APRIL 30, 2021**

4-COURSE LUNCHEON MENU

JAPANESE AHI NICOISE SALAD

With sesame seed & miso vinaigrette



“BENTO STYLE” 3 COMPARTMENT BOX:

MATSUHISA STYLE MISO BUTTERFISH

Tender roasted butterfish marinated in sweet miso & sake

NATURE’S NATURAL NEW YORK STEAK TATAKI

With daikon oroshi & ponzu sauce

“MAZE GOHAN”

Sushi rice topped with assorted pickled vegetables, cucumber sunomono & masago



SANSEI’S KING CRAB RAMEN

With cilantro, Thai basil, local jalapenos in a rich truffle butter broth



MATCHA TIRAMISU

With crème anglaise and fresh fruit

