7 COURSE TASTING MENU

45++ PER PERSON

AMUSE-BOUCHE

CHILLED EDAMAME VELOUTÉ

Silken Tamago Custard, Yuzu Espuma, & Toasted Sesame Crumble

SASHIMI

SEASONAL SASHIMI DUO

Hand-Selected Salmon & Market Fish, Freshly Grated Wasabi, Pickled Ginger, & Artisanal Shoyu

SOUP

REFINED CLEAR DASHI

Delicate Kombu-Katsuobushi Infusion, Silken Tofu, Enoki Mushrooms, & Young Spring Onion

SEASONAL PLATE

BAMBOO-SMOKED CLAMS & BLACK MUSSELS

White Cabbage-Wrapped Eggplant, Agedashi Broth, & Subtle Umami Infusion

SIMMERED DISH

SUDASHI-SCENTED SCALLOP & GREEN TEA SOBA

Lightly Seared Scallop, Chilled Cha Soba, Ponzu Dressing, & Citrus Aromatics

GRILLED COURSE

NEGIMA YAKITORI

Charcoal-Grilled Chicken And Spring Onion, Light Tare Reduction, & Crisp Nori Cracker

OR

RIB EYE, UNAGI, UMAMI BROTH (*)

Glazed BBQ Eel, Japanese-Style Kimchi, Sautéed Shimeji Mushrooms, & Sweet White Onion

OR

JUMBO PRAWNS, LEEK, BISQUE (*)

Jumbo Prawns Wrapped In Tender Leeks, Served With Braised Daikon And Glazed Edamame, & Velvety Prawn Bisque

DESSERT

MATCHA TIRAMISU

Kyoto Matcha Mascarpone, Matcha-Soaked Sponge, & Fine Matcha Dust

(*) $15++ surcharge applies to selected dishes

vegetarian · vegan · alcohol · dairy · gluten · nuts · pork · seafood · sesame · soy · spicy · egg