

EARLY SUMMER KAISEKI MENU 175

BEVERAGE PAIRING 55

AMUSE

Wagyu Tartare, Japanese Wafer, Canadian Acadian Caviar,
Gold Flake, Sushi Rice, Hanaho

CANTI PROSECCO MILLESIMATO

SASHIMI

Five pieces of Traditional & Aburi-style Sashimi

CHARLES BAKER 'B-SIDE' RIESLING

HASSUN

Corn Tofu, Octopus Sunomono,
Sous-vide Duck Yahata Maki

IPPAKUSUISEI TOKUBETSU JUNMAI

SEA

Grouper, White Asparagus Dashi, Smoked Paprika Powder,
Shiso Genovese, Panko Breaded White Asparagus,
Parmigiano Reggiano

JEANNE MARIE CHARDONNAY

LAND

US Wagyu, Soy Onion Oroshi, Wagyu Soboro, Yakinasu
Eggplant, Zucchini, Carrot, Bell Pepper, Romanesco

KOOL NERELLO MASCALESE

SUSHI

Torotaku Nigiri, Tachiuo Temaki,
Foie Gras Oshi, Aburi Salmon Oshi Bites

NANBU BIJIN 'SHINPAKU' JUNMAI DAIGINJO

DESSERT

Yuzu Lemon Mousse, Candied Yuzu, Yuzu Lemon Cream,
Citrus Compote, Raspberry Tuile, Hazelnut Crumble

MINI KUMO COCKTAIL

NIGORI SAKE, UME PLUM SAKE, COINTREAU, LILLET, ORANGE BITTERS

Please advise your server of any allergies prior to ordering

**Beverage pairing selections subject to change.*

