



## SAKURA KAISEKI TASTING MENU 175

*WINE & SAKE PAIRING 55*

### AMUSE

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

*ODDBIRD SPARKLING ROSÉ*

### ABURI SASHIMI

Five Pieces of Chef's Daily Selection

*COSTARIPA ROSAMARA VALTENESI ROSÉ*

### HASSUN

Sakura Ebi Shinjo, Smoked Hotaruika,  
Akamiso Québec Duck

*JOYO 55 JUNMAI GINJO*

### SEA

Wild Caught Baffin Island Arctic Char, Sakura Dashi  
Cream, Shungiku Paste, Saikyo Miso Barley

*FORSTREITER RIED KREMSEK KOGL GRÜNER VELTLINER*

### LAND

A5 Awaji Wagyu Sukiyaki Style, Panko Breaded Miso  
Sweetbread, Tsukemono Oroshi, Wagyu Soboro,  
Bamboo Shoot, Asparagus, Baby Carrot

*STRATUS ALTO RED*

### SUSHI

Aburi Sakuradai Nigiri, Ice-Aged Sawara Nigiri,  
Torotaku Temaki, Aburi Salmon Oshi Bites

*HOMARE JUNMAI GINJO KARAHASHI YAMADA-NISHIKI*

### DESSERT

Sakura Matcha Cake, Hojicha Tea Genoise, Matcha  
Ganache, Sakura Cream, Cherry Ice Cream

*IZUMI TEION SAKURA JUNMAI SAKE*

*Please advise your server of any allergies prior to ordering*

*\*Beverage pairing selections subject to change.*

