



ABURI KAISEKI \$150

1st

Amuse

Pan Seared Foie Gras
hatcho miso glaze, barley

2nd

Kaiseki Zensai

A selection of seasonal items served in our unique Arita-yaki plate

Prawn & Kaisei Ceviche
sunomono sauce

Hokkaido Pan Seared Scallop
Parsley puree, pickled sea asparagus, watercress

Beef Carpaccio
jalapeno ponzu, wasabi crème fraiche

Today's Sashimi
chef's selection

Oyster
kabusio mignonette

3rd

Surf & Turf

Japanese Wagyu & Lobster
*brown butter wasabi sauce, market baby vegetables,
sweet potato purée*

4th

Miku's Signature Sushi Selection

chef's selection of Aburi oshi, roll, and nigiri

5th

Dessert

Warm Valrhona Matcha Fondant
jasmine tea ice cream

*Note: Please advise your server of any food allergies at time of ordering
Items are priced exclusive of tax & gratuity. Menu subject to change due to seasonality and availability*