



DINNER GROUP MENU 78

1st

ZENSAI

a selection of seasonal items served on our unique arita plate ware

Beef Carpaccio with Seasonal Fruit

wasabi crème fraiche, jalapeno-garlic ponzu

Aburi Sashimi

chef's choice

Pan Seared Scallop

dashi corn cream, shiso oil, bacon marmalade

Oyster

kabuso mignonette

2nd

ENTREE

choice of one

Saikyo Miso Baked Sablefish

Miso chickpea puree, market baby vegetables, sundried tomato relish

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Pan Roasted Beef Tenderloin

brown butter wasabi sauce, wild mushrooms, market baby vegetables

3rd

ABURI SUSHI

chef's selection of aburi, nigiri, roll and oshi sushi

4th

DESSERT

Green Tea Opera Cake

matcha ice cream, market fruit