

## Tasting Menu (\$80)

**Pairing Drinks at \$40**

### Hamachi "Warm" Sashimi

Hamachi, Sesame Sauce, Dashi Tea, Masago Arare, Chive



### Hassun (Appetizer Combo)

Roast Duck with Nuta  
Saba Sushi  
Octopus & Mustard Cured Cucumber  
Black Sesame Tofu  
Onsen Quail Egg  
Chicken Miso Pâté & Grated Sesame Vinaigrette Burdock  
Dashimaki Egg



### Owan

Tom Yum Goong Dashi Soup, Shrimp Ceviche, Shrimp Cake wrapped by Yuba & Nori,  
Lime Egg Tofu, Compressed Cilantro



### Yuzumiso Dengaku

Eddoes, Sweet Saffron Chest Nuts, House-made Miso Ricotta, Black Sesame Glass Chip



### Chawan Mushi

Squid Ink Chawan Mushi, Cauliflower Mizore, Nori Tsukudani, Rice Cracker



### Today's Fish

Saikyo-Miso Marinated Spanish Mackerel, Smoked Green Garlic Purée, Horse Radish  
Foam, Brown Butter Powder, Takenoko Toasni, Pickled Red Pearl Onion



### Roast Chicken

Ramen Soup Nage, Shiso Somen Noodle, Nori Sauce, Grilled Leek, Scallion Purée,  
Beet Beni-Shoga, Shichimi Air



### Iimushi

Japanese Sticky Rice, Plum Vinegar Pickled Ginger, Marinated Honey Mushroom



### Lime Cheese Cake

Paillete Feuilletine, Spiced Jasmine Rice Purée, Italian Meringue

OR

### Chocolate Orange Mousse

Milk Chocolate & Soymilk Mousse, Compressed Orange, Almond Brittle

\*18% gratuity will be added to the check of parties of 6 or more.

\*Sake pairing is also available at \$50/\$42

\*7-dish short course is available at \$68 (pairing drinks at \$34)

