

\$110 per person

FIRST COURSE to share

TUNA/MUSHROOM PIZZA

Micro Shiso, Truffle Oil

SALMON TATAKI

Mustard Su-Miso

SECOND COURSE to share

CRISPY RICE

Cajun Tuna, Nori Paste, Spicy Ponzu Aioli

GRILLED ALASKAN KING CRAB

Jalapeno, Pickled Shimeji, Dynamite

THIRD COURSE to share

SHOW ME THE ROLL

Shrimp Tempura, Salmon Belly Aburi, Chipotle Sauce

MISO BLACK COD

Sous Vide, Den-Miso

FOURTH COURSE to share

48 HOURS WAGYU SHORT RIB

Quail Egg, Roasted Garlic Glaze

DESSERT to share

YUZU CITRUS

Yuzu Curd, Strawberry Gelato

CHOCOLATE IN A CUP

Nutella Chocolate Cake, Vanilla Ice Cream, Banana Foam

\$130 per person

FIRST COURSE to share

TUNA/MUSHROOM PIZZA

Micro Shiso, Truffle Oil

WHITEFISH CARPACCIO

Crispy Shallots, Nanbanzu

SECOND COURSE to share

AB WAGYU TACOS

Bulgogi Sauce, Tomato Ponzu

GRILLED ALASKAN KING CRAB

Jalapeno, Pickled Shimeji, Dynamite

THIRD COURSE to share

BROTHER FROM ANOTHER MOTHER

Unagi, Anago Tempura, Foie Gras, Ponzu Aioli

MISO BLACK COD

Sous Vide, Den-Miso

FOURTH COURSE to share

48 HOURS WAGYU SHORT RIB

Quail Egg, Roasted Garlic Glaze

SHOW ME THE ROLL

Shrimp Tempura, Salmon Belly Aburi, Chipotle Sauce

DESSERT to share

YUZU CITRUS

Yuzu Curd, Strawberry Gelato

APPLE HARUMAKI

Caramelized Apple, Vanilla Gelato

\$130 per person
vegan + vegetarian

FIRST COURSE to share

MUSHROOM PIZZA

Micro Shiso, Truffle Oil

SEASONED SPICY TOFU

Green Onion, Spicy Soy Sauce

SECOND COURSE to share

MUSHROOM TACOS

Bulgogi Sauce, Tomato Ponzu

VEGETABLE FUTO MAKI

Vegetable Mix, Fried Tofu

THIRD COURSE to share

EGGPLANT MISO

Goma Furikake, Den Miso

VEGETABLE FRIED RICE

Mixed Mushrooms, Seasoned Soy

FOURTH COURSE to share

MUSHROOM TOBAN

Mixed Mushrooms, Seasoned Soy

DESSERT to share

RASPBERRY SORBET

Coconut Granita