

# COURSE

DINNER

## **Chef's Tasting Course**

— 120 —

8 course meal.

**Sea Urchin Cold Egg Custard Ponzu Jelly**

**Smoked Butter Fish Garlic Green Sauce Organic Radish**

**Whiting Tempura, Turnip Green Leaf Yuzu Sauce Flavor**

**Broiled Shrimp with Caviar**

**Broiled Gindara Miso Cod with Parmesan Foam**

**Smoked Aged Premium Angus Beef Steak**

**Foie Gras Egg Rice**

**Today's Dessert**

# A LA CARTE

## APPETIZER

Smoked Edamame	8
Soy Milk Vishysoise with Sea Urchin and Caviar <i>cold potato soup</i>	15
Foie Gras Terrine, Hacho Miso Style <i>ginger marmalade/miso/home made corn chips</i>	18
Broiled Shrimp with Caviar <i>shrimp/caviar/leak/lime</i>	35
Smoked Butter Fish Garlic Green Sauce Organic Radish <i>organic radish/garlic green sauce</i>	20
Sliced Tuna with Peach, and Prosciutto, Beets Vinegrette <i>horseradish yogurt sorbet</i>	25
Smoked Ocean Trout Avocado, Red Onion, Ponzu Jelly <i>trout/avocado/red onion/radish sprout/ponzu</i>	23
Scallop and Turnip Carpaccio, Yuzu Miso Sauce	22
Beef Tataki Shio-Koji Dressing <i>beef rump/today's vegetables shio-koji yuzu dressing</i>	22
Smoked Foie Gras with Mango Chutney <i>foie gras/mango/corn/home made brioche toast</i>	28
King Crab Cold Egg Custard Turnip Espuma (with Caviar +\$10)	25
Today's SASHIMI 3 types of fish	32
Today's SASHIMI 5 types of fish	45

## ENTRÉE

Herbs Roasted Salmon with Caper, Wasabi Parsley Butter <i>salmon/thyme/rosemary/parsley/pickles/butter</i>	30
Broiled Gindara Miso Cod with Parmesan Foam <i>cod fish/parmesan cheese/cabbage</i>	30
Whiting Tempura, Turnip Green Leaf Yuzu Sauce Flavor <i>seasonal vegetables</i>	23
Steamed Cherry Stone Clam with Roasted Tomato Ginger Oil	20
Grilled Chicken Yu-an Style with Fried Leek and Leek Oil <i>chicken breast meat/leak/potato/yuzu</i>	28
Smoked Straw Lamb Chop, Black Garlic-Miso Sauce <i>black garlic/miso/greenmarket vege</i>	40
Braised Pork Ponzu Roasted Chicory with Cream Cheese <i>chicory/ponzu/cream cheese</i>	30
Smoked Aged Premium Angus Beef Steak <i>red wine reduction sauce</i>	45
Roasted WAGYU Wasabi Soy Sauce <i>japanese beef/wasabi and soy sauce</i>	70
<b>SUSHI / RICE / SOUP</b>	
Sea Urchin Truffle	30
Tuna Avocado	20
Broiled Wagyu	30
Sushi Box	18
Foie Gras Egg Rice (with Truffle +\$10) <i>foie gras/egg/rice</i>	25
Today's Miso Soup	8

We change the menu occasionally.