

FOUR COURSE PRIX FIXE MENU 75 PER PERSON
WINE OR SAKE PAIRING 40
No Substitutions

CHOICE OF 1ST COURSE

- CUCUMBER SALAD sesame kewpie, crispy shallot
HAMACHI* tomato zu, fried caper, citrus
KIZAME CAESAR wasabi-parmesan dressing, citrus crumb

CHOICE OF 2ND COURSE

- MUSHROOM DUMPLING preserved cheese ponzu, lemon chili oil
WAGYU GYOZA shiitake mushroom, brown butter ponzu

CHOICE OF 3RD COURSE

- MISO BLACK COD choy saum, happo dashi
IBERICO PORK CHOP yakiniku sauce, ginger scallion relish
BEEF TENDERLOIN morel mushrooms, spring pea +10
WAGYU RIBEYE 14oz, shiso chimichurri +55

CHOICE OF DESSERT

- UBE CHEESECAKE peanuts, biscoff
SALTED CARAMEL GELATO crumble