

FOUR COURSE PRIX FIXE MENU 75 PER PERSON

WINE OR SAKE PAIRING 40
No Substitutions

CHOICE OF 1ST COURSE

STEAK TARTARE Japanese egg salad, milk bread
SEASONAL GREENS Citrus vinaigrette, rice crunch
BLUEFIN TUNA akami, creamy ponzu, florida tomato

CHOICE OF 2ND COURSE

SHRIMP & LOBSTER DUMPLING ginger broth, cured ikura
WAGYU GYOZA smoked onion ponzu, cucumber kimchee
CHARRED HISPI CABBAGE nori green goddess, garlic crunch

CHOICE OF 3RD COURSE

MISO BLACK COD choy saum, happo dashi
DRY AGED ROHAN DUCK
PRIME FILET summer truffle, onion espuma, jus +5
WAGYU RIBEYE 14oz, shiso chimichurri +45

CHOICE OF DESSERT

UBE CHEESECAKE peanuts, biscoff
SALTED CARAMEL GELATO crumble

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.