

# o ya

## KUMAMOTO OYSTER

ponzu watermelon pearls, cucumber mignonette

## SAKURA MASU

unfiltered wheat soy moromi

## HAMACHI

spicy banana pepper

## WARM EEL

thai basil, kabayaki, pickled japanese cucumber

## ZUKE MAGURO

shiso, negi

## AMAEBI

nuoc cham, pickled carrot & daikon, finger lime

## KYOTO STYLE ROYAL TRUMPET MUSHROOM

garlic, soy

## LOCAL PORGY

spring pea miso

## BLUEFIN CHUTORO

republic of georgia herb sauce

## SHIMA AJI & PERUVIAN SEA URCHIN

aji amarillo vinaigrette, nigella

## KANPACHI

vietnamese mignonette, thai basil, shallots

## BLUEFIN TUNA TATAKI

smoky pickled onions, australian winter truffle

## STRIPED BASS

lemon oil, myoga

## WHITE ASPARAGUS OHITASHI

kimizu, pickled rhubarb

## LOCAL CORN KAKIAGE

corn tentsuyu, corn sprouts

## SEARED A5 WAGYU

wasabi leaf & scallion purée

## FOIE GRAS

balsamic chocolate kabayaki, claudio corallo raisin cocoa pulp

sip of aged sake

## RHUBARB SEMIFREDDO

sakura, pistachios, cream cheese



July 6, 2019

18 Course Tasting Menu

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KUMAMOTO OYSTER ponzu watermelon pearls, cucumber mignonette

KINMEDAI yuzu kosho, myoga

HOKKAIDO SEA URCHIN & REGIIS OVA OSSETRA CAVIAR

AINAME yuzu, agridulce

WARM EEL thai basil, kabayaki, pickled japanese cucumber

AMAEBI nuoc cham, pickled carrot & daikon, finger lime

TAI roasted bone nikiri

GOMASABA ginger, sesame

KYOTO STYLE ROYAL TRUMPET MUSHROOM garlic, soy

HOKKAIDO SCALLOP o ya xo sauce

BLUEFIN OTORO fresh wasabi, green onion, micro sorrel

SPRING LAMB CHINTAN lamb belly, negi

SHIMA AJI & PERUVIAN SEA URCHIN aji amarillo vinaigrette, nigella seeds

FLUKE takana zuke, kimo ponzu

KANPACHI vietnamese mignonette, shallots, thai basil

BLUEFIN TUNA TATAKI smoky pickled onions, australian winter truffle

LOCAL TILE FISH confit daikon, citrus tosazu

MADAI cucumber vinaigrette, avocado, cilantro

LOCAL CORN KAKIAGE corn tentsuyu, corn sprouts

NANOHANA barley miso, chicken egg bottarga

LOBSTER BEURRE FONDUE ponzu butter, bonito, australian winter truffle

SEARED A5 WAGYU wasabi leaf & scallion purée

FOIE GRAS balsamic chocolate kabayaki, claudio corallo raisin cocoa pulp  
sip of aged sake

STRAWBERRIES & CREAM kurosu, vanilla, sorrel

