

KAISEKI(LAST CALL 8:30 PM)

あやめ月の会席 錦 Nishiki \$125

Sake Pairing +\$60 (7x 1.6 oz.)

HASSUN 旬菜八寸

Simmered octopus, snap peas, asparagus, kabocha terrine ,jellied sea urchin,
Eel filled omlette, simmered shrimp,smoked salmon,cream cheese ,truffle bits

蛸柔らか煮 さやえんどう アスパラ、南瓜テリーヌ、雲丹水晶寄せ、
鰻巻玉子、海老芝煮、サーモンチーズ トリュフビッツ、あやめ煎餅

(Pairing: Ginjo of the day)

OWAN 椀

Minced shrimp ball "shinjo", so-men noodle, leaf bud

海老しんじょ 素麺 木の芽

(Pairing: **Fukuju BlueJunmai Ginjo**,Hyogo / tasting note: Fruity, medium dry, crisp, clean finish)

SASHIMI お造り

Seasonal sashimi

旬の盛り合わせ

(Pairing: **Otokoyama Junmai**,Hokkaido / tasting note:Dry, full-bodied taste with hints of dried fruits)

YAKIMONO 焼物

Arctic Char, asparagus, Brussels sprout

北極岩魚 黄身醤油掛け アスパラ芽キャベツ

(Pairing: **Suijin Junmai**, Iwate/ tasting note: Crisp, rich, savory)

NIMONO 煮物

Tilefish, mountain vegetables,yuzu,wasabi

甘鯛道明寺蒸し 山菜餡掛け桜麩 柚子山葵

(Pairing: **Kuroushi Omachi Junmai Ginjo**, Wakayama/ tasting note: Clean, bold, smooth, elegant)

SHIIZAKANA 強肴

Simmered beef tongue with sansho pepper sauce

牛タン山椒煮

(Pairing: **Shichida Junmai**, Saga/tasting note: Clean, fruity, smooth)

OSHINOGI 御凌ぎ

Housemadesoba noodle with mushroom and oroshi sauce

なめ茸おろしと自家製二八蕎麦

DESSERT 甘味

Matcha mousse or fruits parfait w/red bean paste

抹茶ムース 又は フルーツあんみつ

(Pairing: **Yuzu omoi Yuzu Sake**, Kyoto / tasting note: Fresh, aromatic, citric)

****ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO AVAILABILITY**

KAISEKI(LAST CALL 8:30 PM)

あやめ月の会席 誉 Homare \$200
Sake Pairing +\$60 (7x 1.6 oz.)

HASSUN 旬菜八寸

Simmered octopus, snap peas, asparagus, kabocha terrine ,jellied sea urchin,
Eel filled omlette, simmered shrimp, smoked salmon,cream cheese ,truffle bits
蛸柔らか煮 さやえんどう アスパラ、南瓜テリーヌ、雲丹水晶寄せ、
鰻巻玉子、海老芝煮、サーモンチーズ トリュフビッツ、あやめ煎餅
(Pairing: Ginjo of the day)

OWAN 椀

Minced shrimp ball "shinjo", so-men noodle, leaf bud
海老しんじょ 素麺 木の芽
(Pairing: **Fukuju BlueJunmai Ginjo**,Hyogo / tasting note: Fruity, medium dry, crisp, clean finish)

SASHIMI お造り

Seasonal sashimi
旬盛り合わせ
(Pairing: **Otokoyama Junmai**, Hokkaido / tasting note: Dry, full-bodied taste w/ hints of dried fruits)

YAKIMONO 焼物

Arctic Char, asparagus, Brussels sprout
北極岩魚 黄身醤油掛け アスパラ芽キャベツ
(Pairing: **Suijin Junmai**, Iwate/ tasting note: Crisp, rich, savory)

NIMONO 煮物

Lobster w/ saikyo miso
ロブスター具足煮 西京仕立て
(Pairing: **Kuroushi Omachi Junmai Ginjo**, Wakayama/ tasting note: Clean, bold, smooth,elegant)

SHIIZAKANA 強肴

Simmered beef tongue with sansho pepper sauce
牛タン山椒煮
(Pairing: **Shichida Junmai**, Saga/tasting note: Clean, fruity, smooth)

OSHINOGI 御凌ぎ

3 nigiri of the day and housemadesoba noodle with mushroom and oroshi sauce
握り三貫、なめ茸おろしと自家製二八蕎麦

DESSERT 甘味

Your choice from our dessert menu
デザート一品
(Pairing: **Yuzu omoi Yuzu Sake**, Kyoto / tasting note: Fresh, aromatic, citric)

****ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO AVAILABILITY**

