

**KAISEKI(LAST CALL 8:30 PM)**

涼風会席 錦 Nishiki\$125

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

**HASSUN** 旬菜八寸

Pike conger eel, spaghetti squash, tapioca, lime, simmered octopus, jellied sea urchin

Fresh tofu skin “yuba”, dried apricot, cream cheese, simmered shrimp

鱧落とし 糸瓜 タピオカ梅 ライム、蛸柔らか煮、雲丹水晶寄せ

自家製生湯葉、杏子チーズ、熨斗海老芝煮

(Pairing: Ginjo of the day)

**OWAN** 椀～冷製

Chilled vichyssoise soup, sesame tofu, ground sesame seeds with ginger and shiso leaves

豆乳のヴィシソワーズ 胡麻豆腐 擦り胡麻 針野菜 (生姜と青紫蘇)

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

**SASHIMI** お造り

Seasonal sashimi

旬の盛り合わせ

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

**YAKIMONO** 焼物

Sautéed Japanese sea bass, lemon sauce, tomato sauce, shiso oil

鱸のムニエルレモンソース トマトソース紫蘇オイル

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

**NIMONO** 煮物

Japanese pumpkin, chicken and mushrooms, spinach, ginger

南京饅頭 鶏とキノコを包んで 軸法蓮草銀餡 生姜

(Pairing: **KuroushiOmachiJunmaiGinjo**, Wakayama/ tasting note: Clean, bold, smooth, elegant)

**SHIIZAKANA** 強肴

Seared beef “tataki” and watercress served with garlic sauce (3pcs)

牛のたたき クレソン ガーリックソース添え

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

**OSHINOGI** 御凌ぎ

Housemade soba noodle with tororo

(Poached egg can be added as a topping if so desired)

冷やしとろろ蕎麦、温泉玉子 (お好みで)

**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: **YuzuomoiYuzu Sake**, Kyoto / tasting note: Fresh, aromatic, citric)

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

**KAISEKI(LAST CALL 8:30 PM)**

涼風会席 誉 Homare\$200

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

**HASSUN** 旬菜八寸

Pike conger eel, spaghetti squash, tapioca, lime, simmered octopus, jellied sea urchin

Fresh tofu skin "yuba", dried apricot, cream cheese, simmered shrimp

鱧落とし 糸瓜 タピオカ梅 ライム、蛸柔らか煮、雲丹水晶寄せ

自家製生湯葉、杏子チーズ、熨斗海老芝煮

(Pairing: Ginjo of the day)

**OWAN** 椀〜冷製

Chilled vichyssoise soup, sesame tofu, ground sesame seeds with ginger and shiso leaves

豆乳のヴィシソワーズ 胡麻豆腐 擦り胡麻 針野菜 (生姜と青紫蘇)

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

**SASHIMI** お造り

Seasonal sashimi

旬盛り合わせ

(Pairing: **OtokoyamaJunmai**, Hokkaido / tasting note: Dry, full-bodied taste w/ hints of dried fruits)

**YAKIMONO** 焼物

Sautéed Japanese sea bass, lemon sauce ,tomato sauce , shiso oil

鱸のムニエルレモンソース トマトソース紫蘇オイル

(Pairing: **SuijinJunmai**, 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: **KuroushiOmachiJunmaiGinjo**, Wakayama/ tasting note: Clean, bold, smooth,elegant)

**SHIIZAKANA** 強肴

Seared beef "tataki" and watercress served withgarlic sauce (3pcs)

牛のたたき クレソン ガーリックソース添え

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

**OSHINOGI** 御凌ぎ

3 nigiri of the day and House madesoba noodle with tororo

(Poached egg can be added as a topping if so desired)

握り三貫、冷やしとろろ蕎麦、温泉玉子 (お好みで)

**DESSERT** 甘味

Your choice from our dessert menu

デザート一品

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

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