

Our extended Tasting Menu continuously changes based on products & the chef's ever changing style.
Below are previous tasting menus, please ask for current details when you make your reservation

tasting menu

tuna tataki

seared tuna, avocado, ginger soy reduction

carpaccio

wagyu beef, wasabi walnut vinaigrette,
parmesan, truffle, goat cheese

salad

mantou

foie gras, chinese bun, sriracha gastrique, apple

Choice of

scallop

edamame puree, bacon, chimicurri

or

nigiri

tuna, salmon, hamachi

Choice of

duck

duck breast, mushroom polenta, rosemary soy

or

salmon

king salmon, yuzu truffle cream, ginger scallion rice

dessert

chef's tasting menu

caviar

sturgeon caviar, crème fraiche,
white chocolate , brioche

soup

carpaccio

wagyu beef, arugula, parmesan, mint, crème fraiche,
sweet pepper vinaigrette

salad

foie gras

foie gras, almonds, balsamic, cherry

nigiri

tuna, salmon, hamachi

wagyu bi bim bap

crisp rice, kimchi, seared wagyu beef

duck

duck breast, mushroom polenta, rosemary soy

cheese

unagi & oatmeal

5 FUSION CHEF'S TASTING

AMUSE

CAPRASE SALAD
OYSTER CEVICHE

CAVIAR

AMERICAN STURGEON CAVIAR, WHITE CHOCOLATE, CRÈME FRAICHE, SCRAMBLED EGGS

FISH BOWL

ESCOLAR, SERRANO, LIME

PUSH-POP

KING SALMON, WASABI APPLE SORBET

CANNED TUNA

BLUE-FIN TORO, RAMP OIL

POPCORN SHRIMP

SPOT PRAWN, POPCORN FLAVORS, PRAWN CRACKER

SMOKED TROUT

MICHIGAN TROUT ROE, OREGON MORELS

BEET SALAD

GOAT CHEESE PANNA COTTA, SMOKED BEET, WHITE BALSAMIC

BISQUE

SWEET CRAB, ITALIAN TRUFFLE, COCONUT CREAM

SQUIRREL

FOIE GRAS, NUTS, PICKLED CHERRY

NIGIRI

YELLOW-FIN TUNA, STRAWBERRY/HAMACHI, PEAR, MUSTARD

HALIBUT

SZECHWAN FLAVORS, OLIVE, PICKLED RAMPS, RAMEN CARBONARA

CENTER PIECE

CRAWFISH, CORN, POTATOES

DUCK

DUCK BREAST, MOREL POLENTA, QUINCE

BI BIM BAP

LAMB, RAMP KIMCHI, GOCHUJANG, QUAIL EGG

EEL

ANAGO, OATMEAL COOKIE

POPSICLE

BLUE CHEESE, SAFFRON HONEY

SODA

HONEYDEW MELON

BAO

CHOCOLATE GANACHE, 5 SPICE

STICKY TOFFEE PUDDING

CURRANT CAKE, CARAMEL, CHAI ICE CREAM

MIGNARDISE