

TASTING MENU

CAVIAR

AMERICAN STURGEON CAVIAR, CRÈME FRAICHE
Maison Rosier, Sparkling Brut, France, 2016
Veuve Clicquot, Yellow, Champagne

SASHIMI

TODAY'S BEST FISH & ACCOMPANIMENTS
Maison Rosier, Sparkling Brut, France, 2016
Eiko Fuji Sake, Yamagata, Japan

CHAWAMUSHI

JAPANESE CUSTARD, LOBSTER, MUSHROOMS
Westmount, Pinot Gris, Or, 2016
Roger & Didier, Raimbault, Sancerre, France, 2017

ESCARGOT

FRENCH SNAILS, KALE, KIMCHI BUTTER,
MOZZARELLA, CILANTRO
Benzinger, Sauvignon Blanc, Ca, 2017
Moutard, Chablis, France, 2016

SOUP

JAPANESE PUMPKIN SOUP,
VEAL SWEETBREADS, GASTRIQUE
Rodney Strong, Chardonnay, Ca, 2016
Dr. Loosen, Blue Slate, Kabinett, Germany, 2016

FOIE GRAS

ADDITIONAL COURSE \$ 10

SCALLION PANCAKE, GRAPE, SHAVED FOIE GRAS
Chateau Gaudiet, Loupiac, France, 2015
Watermill, Late Harvest Gewürztraminer, Wa, 2014

BEEF

WAGYU BEEF, KIMCHI FRIED RICE, DEMI GLACE
Andezon, Cote Du Rhone, France, 2014
Penfolds, Bin 28 Shiraz, Australia, 2015

DESSERT

CRÈME BRULÉ
Chateau Pajzos, Tokaji, Hungary, 2013
Hallet, Sauternes, France, 2015

75

WINE PAIRINGS

35

50

お任せ

OMAKASE

A Japanese phrase that means "I'll leave it up to you"

Green Tea

*Green tea, leeks, caviar
Kameizumi, NAMAZAKE, Genshu Junmai, Kouchi*

Sashimi

*a mix of three of today's best fish
Wakatake, junmai daiginjo, Shizuoka*

Sushi

*five pieces of fish over rice
Suigei "drunken whale" tokubetsu junmai, Kouchi*

Chawamushi

*japanese custard, lobster, mushrooms
Fuku Chitose, Yamahai Junmai, Fukui*

Hand Roll

*toro scallion handroll
Kikusui, junmai ginjo, Nigata*

Lobster Miso Soup

*lobster, shimiji mushrooms, miso soup
Ama no to "heavens' door", tokubetsu, Akita*

Dessert

*sorbet
Atsukan chamomile sake*

70

Served family style

Sake Pairings

35