



SUMMER PRIX-FIXE MENU

\$85 PER PERSON

FIRST COURSE

Baby Gem and Mizuna Lemongrass Caesar Salad
Candied Hazelnuts, Black Garlic Croutons

or

Tofu Agedashi
Bonito Flake, Charred Scallion, Tsuyu Sauce

SECOND COURSE

Umeboshi Citrus Salmon Roll
Asian Pear, Yuzu Avocado Purée

or

Rock Shrimp
Korean Chili Aioli

THIRD COURSE

Koji Marinated Wagyu Skirt Steak
Miso Demi, Maitake Mushroom Chimichurri

or

Grilled Branzino
Summer Pea and Fennel Salad, Sesame Garlic Ponzu

ENHANCEMENTS

Butter Poached Lobster Tail – 4 oz \$40

Seared Foie Gras \$28

Shaved Summer Truffle \$30

DESSERT

Mochi
Seasonal Shiso Berries

*Consuming undercooked foods of animal origin increases the risk of foodborne illnesses.
Individuals with certain health conditions may be at higher risk if these foods are consumed
raw or undercooked.