



SUMMER MENU

MORIMOTO TRIO

featuring Morimoto Ginjo sake

open hand roll*

bigeye tuna, spicy aioli

wagyu carpaccio*

yuzu soy, ginger, garlic

ENTRÉE

featuring Etude 'Grace Benoist Ranch' Pinto Noir, Carneros, 2019

- choice of one -

beef short rib

wasabi mashed potatoes, beef au jus, white miso

broiled bakka frost salmon with yuzu béarnaise sauce

fried capers, salmon roe, asian herb mix

DESSERT

ice cream trio

coconut sorbet, bloody orange sorbet, chocolate sorbet

\$85 PER PERSON

tax and gratuity not included

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.