

ANNIVERSARY MENU \$128++ PER PERSON

SHARING STYLE
WITH A GLASS OF CHAMPAGNE
MINIMUM ORDER OF 2 PERSONS
PRE ORDER 3 DAYS IN ADVANCE

Bread & Butter

Sourdough Bread Roasted Yeast & Nori Butter

Amuse Bouche

Freshly Shucked Oysters yuzukosho & Lager vinaigrette
Tuna Chutoro lightly torched, anchovy dressing, shiso, shaved konbu
Chawanmushi Wheat Beer dashi, mushroom, caviar

Entrée

Raw Hokkaido Scallop salmon roe, sweet ginger vinegar
Hand-Cut Beef Tartare Lager pickled shallot, quail egg, chives

Main Course

Local Seabass Pan seared, beer malt risotto, dill, daikon
Dry-aged Wagyu Tri Tip veal jus, Broccolini

Dessert

Layered Honeycake Sour cream, kumquat
Baked Alaska flaming meringue, strawberry sorbet, chocolate feuilletine