

# KANTO \$115 per person

menu served family style. All items listed under each course will be served.  
with sake pairing additional \$65 per person (groups of 20 or less)

## 1st Course

### **GARLIC EDAMAME**

soy beans sautéed in garlic-shoyu

### **DOHYO**

spicy tuna tartare, avocado, cucumber, edamame, tobiko, ponzu, wasabi oil

### **HANABI**

hamachi, avocado, warm ginger-jalapeño ponzu



*paired with Takatenjin "Soul of the Sensei" Junmai Daiginjo  
Shizuoka Prefecture*

## 2nd Course

### **MISO SOUP**

blend of koji, aka miso, tofu, wakame, negi

### **KAISO SEAWEED SALAD**

three varieties of Hokkaido seaweed, ume-shiso dressing

### **ABARA**

sweet chili glazed pork ribs with micro cilantro



*paired with Tensei "Song of the Sea"  
Kanagawa Prefecture*

## 3rd Course

### **ASSORTMENT OF SUSHI & MAKI**

ozumo, sekiwake, hamachi maki, seasonal vegetable rolls

sake, maguro, hamachi nigiri

### **CHEF'S DAILY SELECTION SASHIMI**



*paired with Chikurin "Karoyaka" Junmai Ginjo  
Okayama Prefecture*

## 4th Course

### **GINDARA**

sweet miso and sake kasu marinated black cod, grilled shishito

### **WASHU GYU RIBEYE**

washu beef, with Tokyo turnips, maitake and shimeji mushrooms, dandelion greens  
and arima sansho demi glace



*paired with Konteki "Tears of Dawn" Daiginjo  
Kyoto Prefecture*

## 5th Course

### **MATCHA PANNA COTTA**

green tea panna cotta, candied cashews and apple slices



*paired with Shichi hon Yari "Seven Spearsmen" Junmai  
Shiga Prefecture*



## KANSAI \$95 per person

menu served family style-. All items listed under each course will be served.  
with sake pairing additional \$65 per person (groups of 20 or less)

### 1st Course

#### EDAMAME

soy beans served warm with salt

#### IKA TEMPURA

miso marinated tempura monterey calamari, spicy tartar

#### DOHYO

spicy tuna tartare, avocado, cucumber, edamame, tobiko, ponzu, wasabi oil



*paired with Takatenjin "Soul of the Sensei" Junmai Daiginjo  
Shizuoka Prefecture*

### 2nd Course

#### MISO SOUP

blend of koji, aka miso, tofu, wakame, negi

#### GYU TATAKI SALAD

seared Washu beef, arugula, thin sliced red onions, shiso, garlic chips,  
momiji oroshi, ponzu



*paired with Tensei "Song of the Sea"  
Kanagawa Prefecture*

### 3rd Course

#### ASSORTMENT OF SUSHI & MAKI

ozumo, sekiwake, hamachi maki, seasonal vegetable rolls  
sake, maguro, hamachi nigiri



*paired with Chikurin "Karoyaka" Junmai Ginjo  
Okayama Prefecture*

### 4th Course

#### GINDARA

sweet miso and sake kasu marinated black cod, grilled shishito

#### GYU FILET\*

grilled prime filet mignon, sautéed spinach, fingerling potatoes, vidalia onion, tare

\*substitute gyu filet for Wagyu beef \$30 additional charge per person

#### Wagyu

A-5 marbled Miyazaki Wagyu, foie gras compound butter and kimuchi



*paired with Konteki "Tears of Dawn" Daiginjo  
Kyoto Prefecture*

### 5th Course

#### DARK CHOCOLATE FONDUE

warm Belgian chocolate fondue, fresh fruits, matcha sponge cake



*paired with Shichi hon Yari "Seven Spearsmen" Junmai  
Shiga Prefecture*



## KYUSHU \$85 per person

menu served family style. All items listed under each course will be served.

with sake pairing additional \$65 per person (groups of 20 or less)

### 1st Course

#### EDAMAME

soy beans served warm with salt

#### ABURI SHIRO MAGURO

seared albacore tuna, mixed greens, garlic chips, chili ponzu



*paired with Takatenjin "Soul of the Sensei" Junmai Daiginjo  
Shizuoka Prefecture*

### 2nd Course

#### MISO SOUP

blend of koji, aka miso, tofu, wakame, negi

#### KAISO SEAWEED SALAD

three varieties of Hokkaido seaweed, ume-shiso dressing



*paired with Tensei "Song of the Sea"  
Kanagawa Prefecture*

### 3rd Course

#### ASSORTMENT OF SUSHI & MAKI

ozumo, sekiwake, hamachi maki, seasonal vegetable rolls

sake, maguro, hamachi nigiri



*paired with Chikurin "Karoyaka" Junmai Ginjo  
Okayama Prefecture*

### 4th Course

#### SAKE

scottish salmon, grilled shishito peppers

#### JIDORI

sake marinated oven roasted boneless organic chicken thighs

with Ozumo tare sauce,



*paired with Konteki "Tears of Dawn" Daiginjo  
Kyoto Prefecture*

### Dessert Course

#### DARK CHOCOLATE FONDUE

warm Belgian chocolate fondue, fresh fruits, matcha sponge cake



*paired with Shichi hon Yari "Seven Spearsmen" Junmai  
Shiga Prefecture*

