

Executive Chef: Robert Rubba

Soirée

3 Courses 75.00 4 Courses 95.00

Atlantic Fluke Tartar cilantro • ume boshi • radish • black lime

Line Caught Tuna “en croute” hibiscus • daikon • smoked Chantilly

Kushi Oyster cucumber • sake • aloe vera • seaweed toast

Marinated Cuttlefish Noodles yuzu-koshu • basil • uni dressing • crispy rice

Silky Tofu Pearls vegetable dashi • nasturtium • hatu mugi

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Morels & Maitake Mushrooms yuba • stinging nettle pistou

Foie Gras rhubarb • toasted soy sable • mizuna

Farm Egg Onsen white asparagus • Tokyo turnips • baby lettuce • black truffle

Maine Lobster spring squash • hazelnuts • ice lettuce • uni bisque

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Diver Scallops served in three acts

King Salmon Japanese eggplant • fennel • chrysanthemum • olive jus

Chatham Bay Cod wakame potato • spring onion • sea crest • herb fumé

Roasted Normandy Duck apple-miso • brussel sprouts • pearl onion • albufera

Housemade Buckwheat Pasta pork belly • spring onions

Wagyu Ribeye spiced carrots • burdock root • sesame • pickled daikon • sake nage

Spring Lamb Loin confit of breast • shiitake • labne • rosemary • potato • natural jus

Chef's Omakase

150.00

Line Caught Tuna

apple • wasabi • lime • olive oil

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Ocean Jewels

uni • scallop • crab • caviar • sea lettuces • dashi gelee

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Chawan Mushi

green asparagus • nameko mushrooms • toasted rice • mitsuba

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Foie Gras Torchon

rhubarb • sesame nut sable • mizuna

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Madai

early spring vegetables • various herbs and sprouts
kombu bouillon

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Guinea Hen Cooked in Hay

peas and greens • morels • hatu mugi • broken jus

Or

Wagyu Ribeye

spiced carrot • braised burdock root • black sesame • sake nage

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Chocolate in Many Textures

* The Chef's Tour will be served exclusively for the entire table

Mihoko's First Act

Uni Santa Barbara

70.00 per oz

seaweed toast • smoked crème fraiche

Caviar Golden Osetra

180.00 per oz

crème fraiche • brioche • chives