

KUMAMOTO OYSTER ponzu watermelon pearls, cucumber mignonette\*

HAMACHI banana pepper\*

OCEAN TROUT TATAKI tomato confit, smoked salt, onion aioli\*

SPRING SQUASH BLOSSOM TEMPURA fermented tofu sauce, scallions

HOKKAIDO SEA URCHIN & BLACK RIVER OSSETRA CAVIAR\*

HOUSEMADE FINGERLING POTATO CHIP truffle

WILD SPOT PRAWN ramp butter, yuzu tobiko, preserved meyer lemon\*

WARM CHIVE BLOSSOM OMELETTE dashi sauce, wagyu powder

SHIMA AJI & HOKKAIDO SEA URCHIN aji amarillo vinaigrette, cilantro\*

KINMEDAI white soy, myoga, lemon oil\*

ARCTIC CHAR yuzu cured, cumin, cilantro, sesame brittle\*

TUNA TATAKI smokey pickled onions, truffle\*

GRILLED CHANTERELLE & SHIITAKE MUSHROOM rosemary garlic oil, sesame froth

FOIE GRAS balsamic chocolate kabayaki, claudio corallo raisin cocoa pulp,  
sip of aged sake\*

WHITE CHOCOLATE NAMELAKA yuzu sherbet, spring fruits, matcha

