

# MIKU KAISEKI 110

## *Kaiseki Sake Pairing 45*

### AMUSE BOUCHE

*Gold Omachi Junmai Daiginjo*

#### **Wagyu Beef Carpaccio**

asian pear, jalapeño ponzu, asian microgreens

### KAISEN ZENSAI

*Niwa no Uguisu Junmai Ginjo*

*a selection of 3 seasonal items served  
in our unique Arita plateware*

#### **Kaisen Select**

prawn cocktail, mussel, clam  
served with cocktail sauce, white balsamic vinaigrette

#### **Feature Sashimi**

chef's selection

#### **Pan Seared Hokkaido Scallop**

cauliflower purée, bacon pineapple salsa

### SHUSAI

*Tama no Hikari Junmai Ginjo Yamahai*

#### **Filet Mignon**

AAA sterling silver, roasted market vegetables,  
veal jus, wasabi pickles

### ABURI SUSHI

*Aburi x Yoshi no Gawa Aburi Ginjo*

*chef's selection of Aburi Oshi, roll, and nigiri sushi*

#### **Salmon Oshi Sushi**

pressed BC wild sockeye salmon, jalapeño,  
Miku sauce

#### **Ebi Oshi Sushi**

pressed prawn, lime zest, ume sauce

#### **Miku Roll**

salmon, crab, cucumber, rolled in tobiko,  
Miku sauce

#### **Red Wave Roll**

prawn, avocado, wrapped in red tuna,  
masatake sauce

**Aburi Ō-Toro Nigiri** nikiri soy, wasabi

**Aburi Hamachi Nigiri** daikon oroshi, yuzu zest

**Aburi Hotate Nigiri** mentaiko aioli

### DESSERT

*Hakkaisan Kijoshu*

#### **Petit Green Tea Opera**

green tea génoise, dark chocolate ganache,  
hazelnut wafer, matcha buttercream, azuki bean cream,  
matcha ice cream



*Please inform your server of any allergies prior to ordering. Due to the specialized preparation of this menu, no substitutions are permitted.*