

# MIKU KAISEKI 110

## *Kaiseki Sake Pairing 45*

### AMUSE BOUCHE

*Gold Omachi Junmai Daiginjo*

#### **Wagyu Beef Carpaccio**

asian pear, jalapeño ponzu, microgreens

### KAISEN ZENSAI

*Niwa no Uguisu Junmai Ginjo*

*a selection of three 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, pickled wasabi

### 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

#### **Sunset Roll**

albacore tuna, cucumber, wrapped in hamachi,  
orange salsa, watermelon radish

#### **Miku Roll**

BC wild sockeye salmon, crab, cucumber,  
rolled in tobiko, Miku 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.

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