

# \$150 Aburi Kaiseki

1<sup>ST</sup>

## Hamachi Crudo

*tosaka wakame, sansho cucumber vinaigrette, citrus serrano coulis*

2<sup>nd</sup>

## Kaiseki Zensai

*a selection of five seasonal items served in our unique Arita-yaki plate*

### Kyoto Saikyo Miso Sablefish

*kale goma-ae*

### Pan Seared Hokkaido Scallop

*bacon pineapple salsa*

### Pan Seared Foie Gras

*seasonal fruit, balsamic reduction*

### Fresh Oysters

*mango salsa, ikura*

### Premium Sashimi

*chef's selection*

3<sup>rd</sup>

## ENTRÉE

### Surf & Turf

#### Aburi Lobster Tail

*cayenne tomato aioli*

#### Japanese Wagyu Beef

*seasonal vegetables, cilantro gremolata*

4<sup>th</sup>

## SUSHI

### Signature Sushi Selection

*chef's selection of premium Aburi Prime Nigiri,  
Aburi Oshi, and specialty rolls*

5<sup>th</sup>

## DESSERT

### Chef's Selection

