

# MIKU KAISEKI 110

*Kaiseki Sake Pairing 45*

## AMUSE BOUCHE

*Tengumai Umajun Junmai*

### Wagyu Beef Carpaccio

asian pear, jalapeño ponzu, microgreens

## KAISEN ZENSAI

*Dassai 50 Junmai Daiginjo*

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

### Prawn Cocktail & Oyster

served with cocktail sauce, wasabi chimichurri

### Feature Sashimi

chef's selection

### Pan Seared Hokkaido Scallop

bacon pineapple salsa

## ENTRÉE

*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,  
fruit salsa, watermelon radish

### Miku Roll

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

**Aburi Prime Ō-Toro Nigiri** cilantro coulis, micro shiso

**Aburi Akaebi Nigiri** prawn infused Miku sauce

**Hamachi Nigiri** hajikami oroshi, yuzu zest

## 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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