

88 WATERFRONT KAISEKI

APPETIZER

Hamachi Crudo

heirloom tomatoes, organic baby greens,
crispy shallots wasabi chimichurri,
jalapeño ponzu, yuzu jelly

SASHIMI

Chef's Selection

ENTRÉE

Baked Saikyo Miso Sablefish

edamame barley sakekasu risotto, pea tips,
umami marinated shiitake mushrooms,
yuzu miso reduction, ginger matcha dust

SUSHI

Miku Signature Sushi Selection

DESSERT

Green Tea Opera

green tea genoise, matcha butter cream,
dark chocolate ganache, azuki bean cream,
hazelnut wafer, matcha ice cream



*Kaiseki menus may be ordered up to one hour prior to
last call for food. Please ask your server for more information.*

135 MIKU KAISEKI

AMUSE BOUCHE

Snow Crab Claw Sunomono

pickled tomato, red radish, cucumber, yuzu jelly

APPETIZER

Ume Glazed Octopus

compressed peach, ume yogurt, organic baby greens
heirloom cherry tomato, maldon plum salt

ZENSAI TRIO

Akamiso Duck Breast

soybean tempeh, braised shishito pepper balsamic
reduction, raspberry sauce

Sashimi

chef's selection

Pan Seared Scallop

miso-corn emulsion, wasabi tomato bacon jam,
spiced chicharron

ENTRÉE / SURF & TURF

Filet Mignon & Half Lobster Tail

AAA sterling silver, roasted market vegetables,
veal jus, wasabi pickles, cayenne tomato aioli

SUSHI

Miku Signature Sushi Selection

DESSERT

Strawberry Basil Tart

vanilla sable, lemon coconut sponge,
strawberry basil compote, basil mousse,
strawberries, strawberry gel, white peach sorbet



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