

# 98 Waterfront Kaiseki

Sake Pairing, +40

## Amuse Bouche

Chef's Feature

*Toji no Banshaku*

### Appetizer

#### Aburi Beef Carpaccio

AAA sterling silver chuck flat, pickled wasabi, shaved grana padano, 63° organic egg, jalapeño-garlic ponzu, organic baby greens

*Aburi Ginjo*

### Sashimi

Chef's Selection

*Tamanohikari Junmai Ginjo Yamahai*

### Entrée

#### AAA Sterling Silver Filet Mignon

sunchoke purée, sautéed wild mushroom, braised okra, pickled shallots with yuzu kosho

*Gold Omachi (Junmai)*

### Sushi

Miku Signature Sushi Selection

*Dassai Nigori*

### Dessert

#### Green Tea Opera

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



# 150 Miku Kaiseki

Sake Pairing, +55

## *Amuse Bouche*

### **Leek Charcoal Crusted Maguro Confit**

iwanori leek dust, wasabi chili cream, puttanesca, sous vide leek, kiku flower, chive oil

## *Tengumai Umajun*

### **Shinshu Akamiso-Cured Brome Lake Duck Breast**

applewood smoked duck breast, black balsamic reduction, raspberry purée, yuzu jelly, microgreens

## *Aburi Ginjo*

### **Feature Sashimi**

chef's selection

## *Kozaemon #6*

### **Pan Seared Hokkaido Scallop**

shiitake mushroom duxelle, ponzu sphere, pickled watermelon radish, arugula purée, raspberry tapioca crisp

## *Yamagata Masamune Junmai Ginjo*

### **Shio Koji Haida Gwaii Wild Sablefish**

garlic soy wild rice, sunchoke purée, yuzu espuma, ume crisp, english peas

## *Dassai "45" (Junmai)*

### **A5 Miyazaki Wagyu Nigiri**

local uni, ikura, shaved black truffle, 23 karat gold leaf

## *Gokujo*

### **Aburi Prime**

chef's nigiri omakase

## *Okunomatsu Sparkling Junmai Daiginjo*

### **Chocolate Earl Grey Choux**

earl grey namelaka, chocolate pastry cream, raspberry gel, raspberry shiso sorbet

