

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

Due to the specialized nature, preparation, and coursing order of our Kaiseki menus, each menu is priced per guest and is not available to be shared. Courses are exclusive to the Kaiseki experience and are not available a la carte.



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

Dassai "45" Sparkling

Chocolate Earl Grey Choux

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

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