

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 or Wine Pairing, +55

Kaviari Caviar & Hokkaido Scallop Carpaccio

smoked seasonal mushroom, apple kabosu
vinaigrette, herb oil

Shinshu Akamiso-Cured Brome Lake Duck Breast

duck breast, balsamic vinaigrette,
pickled red onions, raspberry purée,
alfalfa sprouts, raspberry

Feature Sashimi

chef's selection

Atlantic Lobster Bisque

sous-vide lobster, crème fraîche espuma,
infused lobster oil

Shio Koji Pacific Striped Bass

butternut squash-ginger wild rice, kabocha purée,
creamy kombu dashi, pumpkin seed oil,
seasonal mushroom

A5 Miyazaki Wagyu Nigiri

applewood smoked A5 wagyu, pan-seared
foie gras, wasabi pickles, microgreens

Aburi Prime

chef's nigiri omakase

Seasonal Feature

pastry chef's creation

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