

# 98 Waterfront Kaiseki

Sake Pairing, +45

## Amuse Bouche

Chef's Feature

*Dassai Nigori*

## 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

butternut squash purée, sautéed wild mushroom, braised okra, veal jus, pickled shallots with yuzu kosho

*Gold Omachi (Junmai)*

## Sushi

Miku Signature Sushi Selection

*Hakkaisan Kijoshu*

## 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, +65 / Wine Pairing, +60

### Kaviari Caviar & Hokkaido Scallop Carpaccio

smoked seasonal mushroom, apple kabosu  
vinaigrette, herb oil

### Feature Sashimi

chef's selection

### Atlantic Lobster Risotto

squid ink lobster tempura, infused lobster oil

### Shio Koji Pacific Sablefish

ginger and butternut squash wild rice, creamy  
konbu dashi

### A5 Miyazaki Wagyu Nigiri

applewood smoked A5 wagyu, Aburi spotted prawn,  
shaved black truffle, truffle Miku sauce

### Aburi Prime

chef's nigiri omakase

### Seasonal Dessert Feature

opera, rare cheese mousse, macaron, bon bon  
chocolate, blood orange sorbet

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