

110 Waterfront Kaiseki

Sake Pairing, +50

Amuse Bouche

Chef's Feature

Toji no Banshaku

Appetizer

Lobster Ceviche

grainy dijon gremolata, yuzu dashi, tomato-infused oil

Yamagata Masamune

Sashimi

Chef's Selection

Aburi Ginjo

Entrée

Kyoto Saikyo Miso Sablefish

smoked sweet pepper orzo, kabosu-mustard vinaigrette,
pickled wasabi mignonette

Kagatobi Gokkan

Sushi

Miku Signature Sushi Selection

Gold Omachi (Junmai)

Dessert

Green Tea Opera

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

Tea Umeshu

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.

Sake pairings may be subject to change.



May 18, 2022

150 MIKU KAISEKI

Sake Pairing, +65

Octopus Carpaccio

kabosu jelly, ume glaze, yuzu kosho crème fraîche,
salsa verde

(add caviar, +16)

Nanbu Bijin Daiginjo

Iwate Wagyu Aburi Sukiyaki

black garlic warishita, egg yolk vinaigrette

Gassan Houjun Karakuchi

Feature Sashimi

chef's selection

Aburi Ginjo

North Pacific Halibut

aonori crusted polenta, yuzu-corn salsa, wasabi and snap
pea purée, ume crisp, creamy kombu dashi

Tenzan Shichida Muroka

Aburi Prime

chef's nigiri omakase

Dassai 45

Filet Mignon

potato espuma, seasonal miso-glazed vegetables, yuzu
kosho cured egg yolk, veal jus

Tenqumai Umajun

Strawberry Mousse

cocoa crumble, balsamic and strawberry marmalade

Tea Umeshu

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