



165 MIKU KAISEKI

Sake Pairing, +65

Tai Dashi

umami soy glazed tai, botan ebi, kaviari caviar

Beef Tartare

egg yolk vinaigrette, whiskey shoyu, scallop-rice crisp

Feature Sashimi

chef's selection

Hokkaido Scallop

saffron espuma, cauliflower rice

Wagyu Surf & Turf

A5 Iwate Wagyu, sous-vide snow crab, seasonal mushrooms, charred shishito snow

Aburi Prime

chef's nigiri omakase

Kinako Tiramisu

mango & plum coulis, shiro miso crumble, black sesame 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.



120 Waterfront Kaiseki

Amuse Bouche

Chef's Feature

Appetizer

Shio Kombu Ahi Tuna

yuzu dashi, tsukemono, kabosu jelly

Feature Sashimi

chef's selection

Entrée

Kyoto Saikyo Miso Sablefish

soy edamame barley, kabocha miso puree,
agedashi braised vegetables

Sushi

Miku signature sushi selection

Dessert

Green Tea Opera

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

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