

180 HOLIDAY KAISEKI

Sake Pairing, +65

Aburi Oyster & Chawanmushi

shiitake Béarnaise, Kaviari caviar

Dassai Sparkling Nigori

Beef Tartare

egg yolk vinaigrette, whiskey shoyu,
scallop-rice crisp

Tenzan Shichida Muroka

Feature Sashimi

chef's selection

Aburi Ginjo

Farro Risotto

Hokkaido scallop, squid ink,
seasonal mushrooms, black truffle

Nightingale's Garden "60"

Wagyu Surf & Turf

A5 Iwate Wagyu, sous-vide Atlantic lobster,
squash medley, charred shishito snow

Kagatobi Gokkan

Aburi Prime

chef's nigiri omakase

Gold Omachi

Kinako Tiramisu

mango & plum coulis, shiro miso crumble
black sesame 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.

