

INTERNATIONAL CHAINE DAY “ZOOM DINNER”
APRIL 25TH SATURDAY

KANPACHI (HAWAIIAN AMBERJACK)
GARLIC SOY, KOJI MISO, MAUI ONION
Ken Katsuyama

HOUSEMADE TOFU UNI MISO & AGED MISO
Nanbu “Southern Beauty”

IKURA & NITAMAGO MASAGO,
IKURA MARINATE AND DASHI SOY
Hakkaisan Honjozo

TORO SASHIMI SMOKE STRAWBERRY PONZU,
PICKLED BURDOCK ROOT, AROMATIC CHUTNEY
Amabuki Ichigo

KONBU TORO DAIKON OROSHI,
SCALLION, KONBU DASHI SOY
Yamada

BINCHOTAN GRILLED ORA KING SALMON ONIGIRI
CRISPY GARLIC AND SESAME SEEDS
Tozai

DUCK CONFIT & BRUSSEL SPROUTS
ROASTED GARLIC KABAYAKI, PICKLED SHALLOT,
TOGARASHI
Kikumasaamune Kimoto

WAGYU & WAGYU DUMPLINGS A5 WAGYU,
SHAVED SHORT RIB, MUSHROOM, SUKIYAKI
Tengumai

BLACK SESAME PANNA COTTA YUZU CONFIT, ANKO
Yuzu sake
\$197 pp with Sake - \$139 pp w/o