



# Mother's Day Course Menu

**\$150/person**

THU, MAY 7TH - SUN, MAY 10TH  
DINNER TIME ONLY

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Mother's Day, 4-day special, featuring 13 courses

RESERVATIONS ARE HIGHLY RECOMMENDED

*\*Contains allergens, substitutions are politely declined*

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**[1ST COURSE] HASSUN** (A collection of seasonal & specialty bites including: homemade broad bean tofu topped w/shrimp, firefly squid, bigeye tuna tartare cigar, grilled & marinated shishito pepper, deep-fried, rice cracker-crusted Japanese blue eye fish)

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**[2ND COURSE] GINDARA NO KABURAMUSHI** (steamed, miso-marinated black cod w/grated turnip, paired w/assorted vegetables in a thickened bonito-soy dashi, topped w/yuzu zest & wasabi)





**[3RD COURSE] SEASONAL SEAFOOD SALAD** (Seasonal sashimi on top of fresh vegetables)

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**[4TH COURSE] ROAST DUCK** (Tender-roasted duck meat paired w/watercress, eggplant & bamboo shoot in a savory sauce & Japanese chili powder)

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**[5TH COURSE] OYSTER RISOTTO CHAWANMUSHI** (Steamed-egg custard w/risotto & shrimp, topped w/oyster, salmon egg, kinoko mushroom & shaved bottarga)

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**[6TH COURSE] 2PC NIGIRI SUSHI** (Cherry salmon & red snapper)

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**[7TH COURSE] EBI UME TEMPURA** (Shrimp, deep-fried in plum seasoned tempura batter)

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**[8TH COURSE] KEGANI SUNOMONO** (Steamed & chilled, fresh Japanese hairy crab meat & boiled mini tomato infused w/delicate taste of dashi on top of sunomono topped w/crab tomalley, sea urchin & yuzu gelée)

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**[9TH COURSE] TAN TAN JUKUSEI UDON** (Dry-aged, thin udon noodles in a rich & creamy sesame broth)

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**[10TH COURSE] 3PC NIGIRI SUSHI** (Wild, red shrimp, fatty tuna & amberjack)

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**[11TH COURSE] KAMASU TEMAKI** (Seared, Japanese barracuda hand roll)

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**[12TH COURSE] AKAEBI MISO** (Miso soup w/red shrimp head)

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**[13TH COURSE] YUZU CHEESECAKE TART** (A perfect blend of tart & sweet, in-house made yuzu-flavored cheesecake topped w/an assortment of fresh fruits & accompanied w/yuzu syrup)

