



Mother's Day Course Menu

\$150/person

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

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

RESERVATIONS ARE HIGHLY RECOMMENDED

**Contains allergens, substitutions are politely declined*



[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 manganji pepper, deep-fried, rice cracker-crusted Japanese blue eye fish)

[2ND COURSE] TAI NO KABURAMUSHI (steamed red snapper w/grated turnip, paired w/assorted vegetables, simmered & seasoned seaweed in a thickened bonito-soy dashi, topped w/yuzu zest, wasabi & cherry blossom)





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

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



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



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

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



[8TH COURSE] BENIZUWAIGANI SUNOMONO (Steamed & chilled, Japanese red snow crab meat, boiled mini tomato infused w/delicate taste of dashi & butter sauteed pear on top of sunomono topped w/crab tomalley, sea urchin & yuzu gelée)

[9TH COURSE] TAN TAN JUKUSEI UDON (Dry-aged, thin udon noodles in a rich, creamy & nutty sauce that gives slight heat & intense umami)



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

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



[12TH COURSE] MEKABU MISO (Miso soup w/mekabu seaweed)

[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)

