Christmas Week

KAISEKI SHŌKADŌ BENTO MENU

$155/person

THU, DEC 24TH - SUN, DEC 27TH

DINNER TIME ONLY

This menu is priced per person
and is not intended for sharing

RESERVATIONS ARE HIGHLY RECOMMENDED

Time slots available are 5:00 & 7:00 pm

This menu contains allergens, substitutions are politely declined



What is a SHŌKADŌ BENTO?

A Shōkadō bento is a sophisticated & elegant Japanese boxed meal served in a lacquered box that is divided into smaller compartments.

It is known for its beautiful presentation, variety of flavors and balance of different dishes. Colors, texture, and arrangement are thoughtfully curated and seasonal ingredients are often used.

[SHOKUZENSHU] APERITIF To awaken your palate & stimulate your appetite you will have a choice of non-alcoholic yuzu soda or alcoholic sparkling yuzu shochu ***must be 21 or over for alcoholic option**





[1ST TIER] -Oyster & scallop miso-cream pasta gratin w/potatoes & shimeji mushrooms.
-Namasu (vinegared carrot & daikon)
-Deep-fried red sweet shrimp head
-Mozuku (Japanese seaweed in vinegar)
-Pumpkin-cream, mashed tofu
-Grilled, miso-marinated black cod topped w/uni-cream sauce

[2ND TIER] -Kani-miso (crab butter) tofu topped w/Japanese hairy crab
-Tuna, amberjack & egg omelette sashimi
-Sous vide, roast duck salad topped w/mustard-ponzu dressing & sunflower seeds





[AGEMONO] Lobster & an assortment of vegetables deep-fried tempura-style served w/truffle salt

[OSUIMONO] A delicate, clear soup w/a minced shrimp dumpling & colorful vegetable accents





[NIGIRI SUSHI] 5pcs nigiri sushi including: red snapper, fatty tuna, red sweet shrimp, yellowtail & seared salmon belly

[A5 WAGYU BEEF STEW] Savory, beef stew w/butter rice topped w/tender, A5 Wagyu beef





[CHAWANMUSHI] Steamed egg custard topped w/shrimp & Hokkaido giant scallop

[HOJICHA MOUSSE CAKE] Homemade chocolate cake w, roasted, green tea mousse. Served w/pear compote & black sugar syrup

