

## Omakase Kaiseki Menu

### 五感の出汁 : Dashi for the Five Senses

Traditional broth of kombu kelp and smoked bonito flakes

### 八寸 : Seasonal Appetizer\*

Chef's daily creation of bite-sized starters featuring seafood, cucumber with homemade miso, mozuku and baby cauliflower

### お椀 : Hairy Crab Dumpling in Fish Broth

Hairy crab and Japanese sea bream dumpling in dashi broth with ginger

### 刺身 : Chef's Choice Sashimi\*

Tuna, Hamo and Flounder

### 冷製野菜 : Tosa Marinated Tomato\*

Tosa and tomato consommé jelly with caviar and dill

### 焼き物 魚 : Fried Tilefish with Summer Vegetables

Fried Tilefish with zucchini, peppers and brussels sprouts, served with French-inspired teriyaki butter sauce

### 焼き物 肉 : Wagyu Steak Duo

Pairing of dry-aged Washugyu ribeye (USA) and Wagyu ribeye (Japan), with grilled eggplant sauce and mixed greens

### お食事 : Koshihikari Rice with Miso Soup and Pickles

Delicately seasoned rice prepared in earthenware pot, served with miso soup and tsukemono (Japanese pickles)

### 甘味 : Dessert

Peach compote, homemade vanilla ice cream and almond Florentine and Kyoto-grown organic Hojicha tea

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.