



Tasting Menu | 145

Beverage Pairing +70

kaluga caviar

'gamtae' meringue

creamy sweet potato

salmon roe, pickled tomato

+ *veuveourny et fils grand réserve brut 1er cru NV* +

green cauliflower

sunchokes, hijiki, nori, pear

sea urchin and aori ika

tomato seaweed gelee, preserved meyer lemon

kanpachi

toasted nori, wasabi tobiko, homare rice

seafood mousseline stuffed pepper

pickled plum aoli

cabbage potage

roasted mushrooms, gosari muchim

grilled buckwheat focaccia

aged korean plum butter

+ *yangchon chungju rice wine 2019* +

mt. lassen trout

nage 'jorim', tokyo turnip

+ *yannick cadiou, petit chablis, 2020* +

prime new york steak

asian pear veal jus, shimeji mushroom

+ *château belles-graves 'lalande de pomerol' bordeaux, 2017* +

chestnut ice cream

soy milk skin, date syrup

opera cake

raspberry, valrhona dark chocolate, hazelnuts

+ *château roumier-lacoste, sauternes 2019* +

+ A discretionary 5% surcharge will be added to all sales which goes directly to kitchen staff and employee benefits.

+ A 20% gratuity will be automatically applied to parties of 5 or larger.

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Signature Cocktails

Lychee de Leche	japanese rice vodka, lychee milk, elderflower, quinine aperitif, lemon	18
Autumn Leaves	reposado tequila, soba, spiced apple, cider vermouth, lemon, saigon cinnamon	18
Citron Tea Sour	lightly peated san jose single malt, yuja & ginger marmalade, lemon	18
Daiquiri #41	five island rum, rhum agricole, fish sauce, lime, thai basil	18
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Roasted barley highball	golden barley soju, small batch irish whiskey, roasted dark barley, soda	18
Pop star	asian pear infused mezcal, blanco tequila, spiced pear, chocolate bitters	18
Dirty Daikon Martini	japanese rice vodka, plum soju, pickled radish water, french dry vermouth	17
Far East Fashioned	coconut washed japanese whisky, pandan, passion fruit & angostura bitters	20

Beer

Altamont Lager	american lager, 5.2% abv, Altamont Beer Works, Livermore <i>+ 14 oz draft</i>	9
Sundial Mottos Hazy IPA	hazy ipa w/ mosiac, strata, and cyro pop hops, 6.7% abv, Narrative Fermentations, San Jose <i>+ 14oz draft</i>	10
Choice DIPA	west coast double ipa /w mosaic, strata, cashmere hops, 8.4% abv, Narrative Fermentations, san jose <i>+ 14 oz draft</i>	10