

Beverage Pairing +65

kaluga caviar

pork fat brioche, roasted tomato, lardo, sea urchin

+ *j. lassalle 'cachet or' 1er cru champagne NV* +

green cauliflower

hijiki, nori, pear

aori ika

tomato seaweed gelee, preserved meyer lemon, fennel

kanpachi

homare rice, salmon roe

seafood mousseline stuffed pepper

pickled plum aoli

cabbage potage

foraged chanterelles, gosari muchim

grilled buckwheat focaccia

aged korean plum butter

+ *hwanggeum bori golden barley soju 17* +

mt. lassen trout

nage 'jorim', tokyo turnip

+ *yannick cadiou, petit chablis, 2020* +

21 day dry aged prime rib eye

asian pear veal jus, shimeji mushroom

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

chestnut ice cream

sweet potato chiffon cake

+ *château roumieu-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 apertif, lemon	18
Autumn Leaves	soba infused reposado tequila, 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 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	18
Far East Fashioned	coconut washed japanese whisky, pandan, passionfruit and angostura bitters	20

Non-Alcoholics

yuja ginger mule		10
spiced apple soda		10