

*Japanese Pickles*  
*Maitake Mushroom and Smoked Dijon*  
Prosecco Della Contessa—Italy  
or  
Masumi Hiyaoroshi (Sake Pairing)

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*Spicy Tuna, Rayu, Shiitake*

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*Boston Mackerel, Beet, Horseradish, Dill*  
2013 Koferhof Weingut Gewurztraminer—Italy

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*Sunchoke, Yeast, Coho Salmon Roe*  
Koshihikari Echigo Japanese Rice Lager—Japan

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*Hamachi, Yuzu Kosho, Shiso, Nori*  
Hakkaisan Junmai Ginjo—Japan

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*Pine Nut, Sunflower, Pumpkin Seeds, Bonito, Black Truffle*  
2014 Sainte Croix La Serre—France

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*Octopus, Katsuooshi, Squid Ink, Egg Bottarga, Frisee*  
Shichida Junmai Ginjo Yamahai—Japan

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*Risotto, Koji, Ricotta, White Truffles*  
**SUPPLEMENT \$60**  
2013 Liquid Farm La Hermana Chardonnay—California  
**SUPPLEMENT \$15**

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*Pork Belly, Celeriac, Sorrel, Lovage*  
Koshi no Kanbai Muku Ginjo—Japan

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*Aged Wagyu, Black Trumpet, Yukon*  
2013 Montsant Pinyolet Garnacha—Spain

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*Seckel Pear, Concord Grape, Fennel Flower*

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*Five-Spice, Blood Orange, Pear, Apple*

Tasting Menu \$95  
Beverage Pairing \$80  
Sake Pairing \$50