

Maiatake and Black Truffle
Yukon, Smoked Yolk, Sea Salt
Treviso Prosecco Brut--Italy

Cucumber, Smoked Clams, Tatsoi, Sea Beans, Yuzu

Fennel, Dill, Pickled Mustard, Kohlrabi, Pistachio
SOTO Junmai Daiginjo—Japan

Zucchini, Miso-Garlic Vinaigrette, Nasturtium

Crab, Radishes, Hijiki, Wasabi, Chive
2015 Jean Perrier et Fils Aymes Savoie—France

Shrimp Dumpling, Shrimp and Dried Scallop Broth, Basil, Lemongrass
Masumi Arabashiri--Japan

Hamachi, Napa Cabbage, Shiso, Nori, Yuzu Kosho
2014 Domaine de Mucelle Chasselas—France

Pork Belly, Congee, Porcini Mushroom, Chervil
Kamoizumi Red Maple 2-Year Aged Nama Genshu --Japan

Beef, Fermented Black Bean, Peanut, Endive, Edamame
2014 Fantinel Grave Cabernet Sauvignon—Italy

Purple Amazake and Ginger

Beet, White Chocolate, Sponge Cake, Pomegranate Seeds, Currants

Tasting Menu \$95
Pairing \$85