

## \$135 SET MENU

1<sup>ST</sup>

### SASHIMI

*chef's selection*

2<sup>ND</sup>

### MINAMI ZENSAI PLATTER

#### Beef Tataki

*wasabi masatake*

#### Aburi Oyster

*kale, Miku sauce, wasabi pickles*

#### Kabayaki Glazed Octopus

*heirloom tomatoes, white balsamic vinaigrette, bocconcini,  
microgreens, squid ink tapioca cracker*

3<sup>RD</sup>

### PREMIUM ABURI SUSHI SELECTION

*chef's selection of Premium Aburi oshi, roll, and nigiri*

4<sup>TH</sup>

### SEA

#### Saikyo Miso Sakekasu bBked Sablefish

*YK3 sakekasu, grilled jumbo tiger prawn, pickled baby radish,  
sansai farro salad, spinach goma-ae purée, Asian microgreens*

5<sup>TH</sup>

### LAND

#### A5 Japanese Wagyu Petite Fillet

*farmer's market vegetables, yukon potato purée,  
petite yorkshire pudding, tamari truffle duxelle veal jus, wasabi chimichurri*

6<sup>TH</sup>

### DESSERT

#### Black Sesame Sakekasu Entremet

*black sesame gateau, YK3 sakekasu fudge and mousse,  
black sesame ice cream and hot chocolate affogato*

