

135 Group Menu

Sashimi

chef's selection

Minami Zensai Platter

Beef Tataki - *wasabi masatake*

Aburi Oyster - *kale, Miku sauce, wasabi pickles*

Chicken Ballotine – *baby carrot, apple purée, red wine shoyu reduction, herb oil, chicken chicharron*

Premium Aburi Sushi Selection

Premium Oshi, Hotate – botan ebi, mentaiko aioli, anmarath

Premium Oshi, Wagyu – country style bacon, wasabi negi relish, kiku no-hana

Maguro Nigiri – masatake sauce

Kanpachi Nigiri – olive tapenade, yuzu zest

Champagne Roll - scallop, sockeye salmon, uni, cucumber, rolled in golden tobiko, Miku sauce

Garden Roll – shiso, atchara, asparagus, avocado, goma-ae, red beet sushi rice, shiso tofu purée

Sea

Saikyo Miso Baked Sablefish

lemon togarashi sansai orzo, asian market vegetables, baby frisée, sesame spinach coulis, tomato wasabi salsa verde, ginger foam

Land

A5 Japanese Wagyu Petite Filet

farmer's market vegetables, truffled yukon potato purée, petite Japanese whiskey madagascar green peppercorn veal jus, wasabi chimichurri

Dessert

Lychee Elderflower Panna Cotta

lychee panna cotta, elderflower gelée, raspberry espuma, jasmine tea cream, raspberry tuile, lychee jasmine compote, pavlova, berry hibiscus coulis

