

135 Group Menu

Sashimi

chef's selection

Minami Zensai Platter

Beef Tataki - wasabi masatake

Aburi Oyster - spinach, Miku sauce, wasabi pickles

Chicken Ballontine - baby carrot, apple purée, red wine shoyu reduction,
herb oil, chicken chicharrón

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

*YK3 sakekasu, 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,
Japanese whiskey madagascar green peppercorn veal jus, wasabi chimichurri*

Dessert

Lychee Elderflower Panna Cotta

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

