



HOLIDAY SHOKAI 98

Available December 1-30

AMUSE BOUCHE

Brome Lake Duck Tamarincini
red wine miso glaze, pickled grape, kaiware

SASHIMI

Chef's Select
seasonal sashimi selection

APPETIZER

Asahi Black Hatcho Miso Shortrib Gyoza
watercress, pickled pearl onions, beets,
miso ricotta, wasabi pickles

SURF AND TURF YING YANG WELLINGTON

Ora King Salmon
shiso, chilean crab, yuzu miso reduction

Sterling Silver Petite Fillet
mushroom medley duxelle, creamed truffled
nanohana carrot and spinach-broccoli purée,
beurre noisette peppercorn veal reduction

ABURI SUSHI

Salmon Oshi Sushi
pressed wild sockeye salmon, jalapeño,
Miku sauce

Ebi Oshi Sushi
pressed prawn, lime zest, ume sauce

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

Aburi Wagyu Nigiri
foie gras, wasabi pickles

Aburi Ō-Toro Nigiri
ponzu tapioca, wasabi crème fraîche

Aburi Miso Kamo Nigiri
compressed umeshu plum

DESSERT

White Chocolate Ume Cranberry Mousse
walnut sponge, raspberry coulis, nutmeg cream,
cinnamon almond cookie, umeshu sorbet

