

75 YALETOWN SHOKAI

SASHIMI

Chef's Selection

APPETIZER

Aburi Tako

sautéed tomato medley, shiso, panzanella salad,
yuzu olive tapenade, pickled red pearl onions,
arugula, aka salt dust

ENTRÉE

Chicken Ballotine

brome lake foie gras and chicken stuffing,
autumn market vegetable medley,
shio miso chicken reduction, chicken skin tuile,
celeriac purée, aka salt dust

SUSHI

Minami Signature Sushi Selection

DESSERT

Petite Green Tea Opera

green tea génoise, matcha buttercream,
dark chocolate ganache, azuki bean cream,
hazelnut wafer, matcha ice cream



90 BLUE OCEAN SHOKAI

SASHIMI

Chef's Selection

APPETIZER

Sterling Silver Beef Carpaccio

nikiri ponzu, wasabi chimichurri,
shaved grana padano, 63° sous vide egg,
wasabi crème fraîche, caper crisps,
organic baby greens

ENTRÉE / SURF & TURF

Saikyo Miso YK3 Sakekasu Sablefish & Dong Po Fraser Valley Pork Belly

celeriac-parsnip purée, popped farro sansai,
crumbled in-house spiced longanisa,
microgreens, parsnip crisps, wasabi pickles,
yuzu miso reduction

SUSHI

Minami Signature Sushi Selection

DESSERT

Green Tea Opera

green tea génoise, matcha buttercream,
dark chocolate ganache, azuki bean cream,
hazelnut wafer, matcha ice cream



135 MINAMI SHOKAI

AMUSE BOUCHE

chicken terrine, truffled dashi reduction,
spiced crumbled chicken chicharrón,
asian microgreens

SASHIMI

chef's selection

APPETIZER

Aburi Bone Marrow Gratin

chimichurri, soy balsamic reduction,
microgreens, basil matcha moss,
marinated bush mushrooms

SEA

Aburi Lobster Tail

matcha soba manilla clam vongole, chili flakes,
garlic, shallots, proscuitto, blistered cherry
tomatoes, micro shiso, herb oil, lobster paprika oil

LAND

Petite AAA Filet Mignon

market vegetable medley, yukon potato purée,
tamari-peppercorn veal jus, wasabi pickles

SUSHI

Minami Signature Sushi Selection

DESSERT

Chef's Seasonal Feature

MIGNARDISE

Tea or Coffee, assorted sweets

