

# 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

