

# 75 YALETOWN SHOKAI

## SASHIMI

### *Chef's Selection*

## APPETIZER

### *Aburi Kobayaki Glazed Tako*

marinated Aburi tomato, charred negi, nutrigreens organic baby greens, pickled red onion, soy-koji cottage cheese, basil seed pico de gallo, soy-balsamic reduction, aka salt

## ENTRÉE

### *Koji-Sweet Soy Chicken Leg Roulade*

shiitake, negi, cabbage and rice stuffing, sesame soy roasted eggplant, nori salted potato strings, black garlic miso aioli, parsnip purée, organic baby greens, yuzu vinaigrette

## 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 Sablefish*

### *& Koji-Sweet Soy Compressed Pork Belly*

YK3 sakekasu marinated, warm summer market  
vegetable medley and popped farro salad,  
herbed micro greens, parsnip crisps,  
in-house seasonal tsukemono,  
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

