

90 BLUE OCEAN SHOKAI

SASHIMI

Chef's Selection

APPETIZER

Aburi Beef Carpaccio

AAA sterling silver, nikiri ponzu, wasabi chimichurri, shaved grana padano, 63° egg, wasabi crème fraîche, caper crisps, organic baby greens

SUSHI (7 PCS)

Minami Signature Sushi Selection

salmon oshi, ebi oshi, saba oshi, red wave roll, champagne roll, 2 pcs chef's selection nigiri

ENTRÉE (CHOICE OF)

Land

Aburi 3 oz AAA sterling silver petite fillet, sautéed of seasonal winter vegetables, truffled Yukon potato purée, Suntory whisky peppercorn veal jus, wasabi pickles

OR

Sea

Saikyo miso-sakekasu baked sablefish, pan seared Hokkaido scallop, shiitake kuro dashi, Shanghai bok choy, shoyu braised eggplant

DESSERT

Green Tea Opera

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



135 MINAMI SHOKAI

SASHIMI

chef's selection

APPETIZER

Duck Duo

miso marinated duck breast, duck prosciutto, medley of beets, macerated ume, miso cottage cheese, cape gooseberries, shiso

SUSHI (6 PCS)

Minami Premium Sushi Selection

traditional nigiri: Japanese snowcrab, bafun uni gunkan, chu-toro spoon

Aburi nigiri: o-toro, hamachi, tai

SEA

Sablefish

Saikyo miso-sakekasu baked sablefish, shaved truffles, shiitake kuro dashi, alfalfa sprouts

LAND

A5 Miyazaki Wagyu

3 oz steak, sauté of seasonal winter vegetables, truffled Yukon potato purée, Suntory peppercorn veal jus, wasabi pickles

PALATE CLEANSER

chef's seasonal choice

DESSERT

chef's selection

