

# 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



# 150 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

