

90 BLUE OCEAN SHOKAI

SASHIMI

chef's selection

ABURI CARPACCIO

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

SUSHI (7 PCS)

Champagne Roll, Red Wave Roll, Salmon Oshi,
Ebi Oshi, Saba Oshi, Aburi hamachi nigiri,
Aburi tai nigiri

CHOICE OF

PETITE FILET MIGNON

3 oz AAA sterling silver petite filet, sautéed seasonal
market vegetables, truffled Yukon purée, Suntory
whisky peppercorn veal jus, wasabi pickles

OR

SABLEFISH

shiso mint succatash, shingiku, moromi miso
tomato salsa, nori rice cracker

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

AKA MISO DUCK

miso duck, duck prosciutto crisps, puff pastry,
aka miso, blueberry compote

SUSHI (6 PCS)

Surf 'n Turf Roll, Premium Salmon Oshi, kani,
wagyu, kinmedai, chu-toro spoon

SABLEFISH

Saikyo-miso sakekasu marinated, honey glazed
endive, yuzu miso sauce, caviar, shiso tempura

A5 JAPANESE WAGYU

2 oz steak, Yukon potato pavé, slow-roasted baby
carrot, blistered vine tomato, Suntory whisky
peppercorn veal jus, wasabi pickles, truffles

PALATE CLEANSER

chef's seasonal sparkling sorbet

DESSERT

chef's selection

