



## 98 MINAMI SHOKAI

### Sashimi

chef's selection

### Wagyu Carpaccio

Iwate A5 wagyu, burnt onion aioli,  
sous vide yolk, grana padano,  
pickled shallots

### Sushi

7 pcs chef's premium selection  
of nigiri, roll and oshi

### Entrée

#### Saikyo Miso Sablefish

nanohana purée, sansai pea ragu,  
braised daiko and mushroom

or

#### AAA Sterling Silver Beef Tenderloin

3oz Sterling Silver Tenderloin, negi ash,  
roasted seasonal vegetables, Japanese beer  
pickled mushroom, sunchoke purée,  
red wine shoyu demi-glace

(upgrade to 2oz Iwate Wagyu Tenderloin for +\$35)

#### Green Tea Opera

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

(upgrade to Mascarpone Mixed Berry Mousse for +\$8)

