

Appetizers

Green salad

Mesclun, Cherry tomatoes, Cucumbers, Carrots, Radishes, Ginger dressing

Green Salad with cold poached Miso salmon

Mesclun, Radish, Cucumbers, Cherry tomatoes, and Carrot ginger dressing

Kame Miso Soup

Brunoise of Vegetables, Seaweed, Diced Tofu & Garnished with Scallions

Tsukune Chicken Ball

Egg Drop, Vegetables, Clear Soy Broth

Entrees

Butcher Cut Miso Cured Prime KO Steak

Gyu Kakani

12 Hour Sake Braised Short Ribs, Wild Mushrooms and Creamy Mashed Potatoes

Free Range Yikitori Chicken Skewers

Sweet Teriyaki

Roasted Chicken with Miso

Fish (silent option)

Miso Chilean sea bass

Striped Bass Escabeche Lemon and Caper sauce

Grilled Salmon with Mirin

Side dishes:

Eggplant Dengaku

Yuzu Sesame Miso Glaze

Kobe Beef Fried Rice with vegetables

Vegetable couscous

Sautéed Vegetables

Warm egg noodles with Sesame soy sauce

Sweet Potato Tempura

Crispy Kabocha pumpkin with maple syrup glaze and sea salt

Sautéed Japanese mushrooms

Desserts

Tiramisu

Chocolate Layer Fudge Cake

Cream Caramel/Fresh Berries/Lemon Cookie

Vanilla Cream Filled Pastry Puff/Warm Chocolate Sauce

Tarte Fine aux Pommes/Vanilla Ice Cream