

THE TOUR | \$65

+ Sake Pairing | \$50

+ Wine Pairing | \$45

FIRST

HIYAYAKKO TOFU

silken tofu, radish, scallion, skipjack tuna, yuzu ponzu

+ Sake | *Yamada Shoten 'Everlasting Roots' Tokubetsu Junmai*

+ Wine | *Domaine Christophe Mittacht - Crémant Extra Brut*

SECOND

HAMACHI TEMAKI | *yellow tail**

sesame, bell pepper, lime, cilantro, smoked sea salt

SAKE | *king salmon**

dill, creme fraiche, ikura

MADAI | *red sea bream**

gochujang sauce, korean pear, toasted sesame seeds

HOTATE | *scallop**

yuzu kosho

+ Sake | *Higashiyama 'Tears of Dawn'- Daiginjo*

+ Wine | *Brand 'Electric Acid Test' - Chardonnay (2021)*

THIRD

SAKE TEMAKI | *king salmon**

kimchi sauce, yamagobo, avocado, friend leeks, yuzu tobiko

UNAGI | *freshwater eel**

sweet soy reduction, salted pickled plum, shiso

HIRAMASE | *king fish**

lime zest, scallions

HON MAGURO | *bluefin tuna**

toro, smoked skip jack tuna, green onion, lemon oil

+ Sake | *Shiokawa 'Cowboy Yamahai'- Junmai Ginjo*

+ Wine | *I CA RO 'Schicchera' - Rosato Blend*

Additions

+ 10 | **AMA EBI** | *sweet shrimp**

shrimp bourbon salt, lemon

+ 10 | **ZUWAIGANI** | *snow crab**

kewpie mayo, toasted coconut

+ **CHEF'S SPECIAL**

ask your server for tonight's special

DESSERT

DAIFUKU MOCHI

red bean mochi, vanilla ice cream, coconut, matcha

+ Sake | *Hakutsuru 'Awa Yuki'- Sparkling Junmai*

+ Wine | *Emilio Lustau 'San Emili' - Pedro Jimenez Sherry*

*Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.

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TENDER MERCY

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