



fresno
black grape
fig leaf oil
shiso
AHI TUNA
22

pistachio
chervil
wasabi
HONEY GEM LETTUCE
18

pea tendril
hazelnut
miso
pea tendril furikake
TOKYO TURNIP
17

katsuobushi
urfa biber
piave
CHARRED CAULIFLOWER
18

malted onion crema
dill
**FRENCH
FINGERLING POTATO**
18

coconut
peanut
makrut lime
MAINE SCALLOP
20

mandarin
nori
cucumber
KANPACHI
19

wasabi mousse
allium oil
yuzu ponzu
AVOCADO
13

sesame
macadamia nut
white chocolate
dried yogurt
**GRILLED
MAITAKE MUSHROOM**
18

gribenes
togarashi
yuzu kosho
**ORGANIC
CHICKEN THIGHS**
(popcorn)
32

sour orange
gochugaru
smoked crème fraîche
KING SALMON
42

koji
eggplant
brussels sprouts
IMPERIAL WAGYU STRIPLOIN
69

CHEF'S MENU 145

PARTICIPATION FROM THE ENTIRE PARTY IS REQUIRED. WE ARE UNABLE TO MODIFY COURSES TO ACCOMMODATE DIETARY RESTRICTIONS OR SEVERE FOOD ALLERGIES.

TO FURTHER SUPPORT OUR TEAM, A DISCRETIONARY 5% LIVING WAGE CHARGE WILL BE ADDED TO ALL SALES. IF YOU WOULD LIKE THIS REMOVED FROM YOUR BILL, SIMPLY LET US KNOW.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.