



EARLY SUMMER TASTING MENU

\$125

SAKIZUKE

gimbap

Koda Farms rice | ridgeback prawn | avocado

CANAPÉS COURSE

tastes of the season*

COURSE 1

watermelon sunomono

Girl & Dug Farm tomato | kimchi aquachile | arugula

BREAD COURSE

Hokkaido milk bread | furikake honey butter
cultured butter | Pacific Flake sea salt

COURSE 2

ocean trout

potato pavé | ikura cream

COURSE 3

Helen Hollander's squab*

Knoll Farms Santa Rosa plum | mandu | mustard green | ponzu

OR

Himawari Farm A5 Wagyu ribeye*

Blue Heron Farm spring onion | summer squash | tare

\$65 SUPPLEMENT

DESSERT COURSE

toasted corn ice cream

Tehachapi Grain Project streusel | stone fruit | miso caramel

DATE:

6/12/26

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*