



FALL TASTING MENU

\$125

SAKIZUKE

burrata | beet | apple

CANAPÉS COURSE

tastes of the season *

COURSE 1

spiny lobster gimbap

Blue Heron Asian pear | black sesame goma dare

COURSE 2

blue fin tuna *

butternut squash | tsukemono

COURSE 3

KFC-Korean Fried Chicken

peach katsu | cilantro buttermilk ranch | sunomono

COURSE 4

Helen Hollander's squab *

pommes purée | kumquat | date jus

OR

Masami Ranch Wagyu bulgogi *

collard kimchi | maitake mushroom | perilla

\$65 SUPPLEMENT

DESSERT COURSE

Koda Farms rice pudding

sweet potato ice cream | sage

DATE:

10/10/25

CHEF:

Jason Custer

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