



## SUMMER KAISEKI MENU

\$125

SAKIZUKE  
seasonal canapés \*

MUKOZUKE | RAW COURSE  
TransparentSea Farm prawn tartare \*  
avocado | fingerling potato | prawn head butter

SUNOMONO | VINEGARED COURSE  
melon and burrata salad  
Weiser Family Farm aguachile | orange | pepita

YAKIMONO | GRILLED COURSE  
Albacore Tuna \*  
Korean cucumber salad | red dulse

MUSHIMONO | STEAMED COURSE  
Alaskan Halibut  
summer squash | tarragon cream | ikura

ATSUMONO | MAIN COURSE  
Oregon Lamb \*  
corn purée | eggplant tamal | radish  
or  
A5 Wagyu Beef\*  
asparagus | pommes purée | au poivre  
\$65 SUPPLEMENT

MIZUMONO | DESSERT COURSE  
raspberry ganache | sponge cake | lemon espuma

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DATE:

7/12/24

CHEF:

Jason Custer

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