



SUMMER TASTING MENU

\$125

SAKIZUKE

ahi tuna gimbap*
heirloom rice | ginger aioli

CANAPÉS COURSE

tastes of the season*

COURSE 1

corn chawanmushi
ikura | green bean

BREAD COURSE

Hokkaido milk bread
furikake honey butter | Pacific Flake sea salt

COURSE 2

swordfish yakimono
Blue Heron Farm cucumber | lime kosho

COURSE 3

Sonoma duck*
Girl & Dug spinach | miso eggplant | ponzu

OR

Nichinan Farm A5 Wagyu*
turnip | stone fruit | carrot
\$65 SUPPLEMENT

DESSERT COURSE

Koda Farms rice pudding
Thai basil ice cream | sesame

DATE:

7/20/26

CHEF:

Jason Custer

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