



SUMMER TASTING MENU

\$125

SAKIZUKE

ahi tuna gimbap*
heirloom rice | avocado

CANAPÉS COURSE

tastes of the season*

COURSE 1

steelhead crudo*
cucumber | coconut kosho

BREAD COURSE

Hokkaido milk bread
furikake honey butter | Pacific Flake sea salt

COURSE 2

Girl & Dug tomato chawanmushi
tare | basil

COURSE 3

Helen Hollander's squab*
summer squash | peach | passion fruit jus

or

Japan vs. Australia Wagyu
Himawari Farm vs. Stone Axe ribeye
black garlic pommes purée | miso carrot

\$65 supplement

DESSERT COURSE

Blue Heron Farm carrot cake
Thai basil ice cream | sesame

DATE:

8/21/26

CHEF:

Jason Custer

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