



SUMMER TASTING MENU

\$125

SAKIZUKE

burrata panna cotta | Lonely Mountain tomato | Thai basil granita

CANAPÉS COURSE

tastes of the season *

COURSE 1

swordfish

nori espuma | ikura

COURSE 2

corn chawanmushi

huitlacoche | matsutake | mushroom dashi

COURSE 3

pork belly

sweet potato gamjajeon | cherry ponzu gelee

COURSE 4

Helen Hollander's squab *

Koda Farms rice | Girl & Dug mustard green | kumquat

OR

Masami Ranch Wagyu *

pommes purée | lobster mushroom | Australian truffle

\$65 SUPPLEMENT

DESSERT COURSE

Japanese cheesecake

miso apple crumble

DATE:

9/12/25

CHEF:

Jason Custer

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