



LATE SUMMER TASTING MENU

\$125

SAKIZUKE

ocean trout gimbap*
heirloom rice | avocado

CANAPÉS COURSE

tastes of the season*

COURSE 1

ahi tuna*
summer melon aguachile | pea shoot

BREAD COURSE

Hokkaido milk bread
furikake honey butter | Pacific Flake sea salt

COURSE 2

Ibérico pork cheek
Blue Heron summer squash | Asian pear

COURSE 3

Helen Hollander's squab*
apple | daikon | passion fruit jus

or

Himawari Farm A5 Wagyu ribeye
Girl & Dug Tokyo negi | kimchi

\$65 supplement

DESSERT COURSE

Koda Farms rice pudding
Thai basil ice cream | sesame

DATE:

9/4/26

CHEF:

Jason Custer

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