



WINTER TASTING MENU

\$125

SAKIZUKE

Wagyu tartare | Kaluga caviar | black sesame goma dare

CANAPÉS COURSE

tastes of the season *

COURSE 1

chawanmushi

Ft. Bragg uni | ikura | nasturtium

COURSE 2

surf-n-swine

Blue Heron Project arugula | pork belly | toro | kiwi

COURSE 3

hatoyaki

Helen Hollander's squab | mustard green | cherry ponzu

COURSE 4

lamb anago *

Koda Farms rice | lemongrass | candy cap mushroom

OR

Masami Ranch Wagyu *

\$65 SUPPLEMENT

potato pavé | black garlic au poivre | perilla

DESSERT COURSE

mizumono

sweet potato tiramisu | Chinese 5-spice | Thai tea

DATE:

11/28/25

CHEF:

Jason Custer

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