



WINTER TASTING MENU

\$125

SAKIZUKE

Masami Ranch Wagyu tartare *

CANAPÉS COURSE

tastes of the season

COURSE 1

Albacore tataki *

Brokaw Ranch kiwi aguachile

COURSE 2

mushroom chawanmushi

Hokkaido scallop | ikura | tare

COURSE 3

mandu

apple dashi | winter squash | pork belly

COURSE 4

Helen Hollander's squab *

pommes purée | kumquat | date jus

OR

Himawari Farm Sunflower Wagyu *

\$65 SUPPLEMENT

cauliflower | hedgehog mushroom | perilla ssambop

DESSERT COURSE

sweet potato tiramisu

Chinese five spice, Thai tea

DATE:

12/19/25

CHEF:

Jason Custer

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