

TODAY'S WAKURIYA COURSE \$98

chef Katsuhiko Yamasaki

"homemade goma-tofu"

sesame tofu with snow crab and snowpea

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"moriawase" (assorted) appetizers

Hokkaido "nama-tako" (fresh octopus) and cucumber

"bai-niku" (pickled plum paste) sauce

"hotate" (scallop) in asparagus "suri-nagashi" (dashi soup)

pan-sautéed foie gras with mountain potato sushi

with soft-boiled jidori chicken egg

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"anago no chawan-mushi"

sea eel in steamed egg custard tomato 🍅 sauce

with Parmigiano-Reggiano

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today's sashimi chef's choice

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"yaki ebi-shinjo"

grilled New Caledonian blue shrimp cake

"sora-mame" (fava beans)

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cold brew green tea and yuzu sorbet

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Snake River farms USA "wagyu" Kobe beef

sugar snap peas Sun Smiling Valley farms mushroom

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"lobster no goma-chazuke"

rice in dashi (Japanese broth) soup sesame sauce

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very berry "mochi" (rice cake) cake

"ichigo" (strawberry) sauce