

TODAY'S WAKURIYA COURSE \$98

chef Katsuhiko Yamasaki

"kaisen ishi-yaki"

seafood BBQ on heated "ishi" (stone) at table

"bai-niku" (pickled plum paste) sauce

*

"moriawase" (assorted) appetizers

salmon confit "aotou" (sweet pepper) and summer truffle

snow crab and summer vegetables

"ichijiku" (fig) and okra tempura sesame sauce

*

"corn no chawan-mushi"

steamed egg custard

pan-sautéed foie gras duck bacon

*

today's sashimi chef's choice

*

"gindara cocotte-yaki"

grilled black cod in tiny cocotte

"Saikyo" (Kyoto) miso

*

"suika" (watermelon) and chocolate mint sorbet

*

Snake River farms USA "wagyu" Kobe beef

Japanese eggplant Sun Smiling Valley farms mushroom

*

"megachi maguro donburi"

bigeye tuna sashimi over rice

soft-boiled jidori chicken egg pickled vegetable

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coconuts milk mousse

"hakuto" (white peach) 🍑 sauce tuile cookie

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