<u>Canapé</u>

Crispy rice with spicy tuna and caviar Crispy rice with mushroom tartare and truffle (v)

Wagyu beef teriyaki steamed finger buns Tofu burger pate with tomato-miso steamed finger buns (v)

Smoked salmon and soy cream mousse cigar style Monaka with smoked ikura Yuzu guacamole and pickled vegetables cigar style Monaka with wasabi vinegar caviar (v)

DINNER

Steamed kelp dashi and egg curd "chawan-mushi" with white truffle and truffle espuma (v)
Bluefin tuna toro tartare with tsukuri soy, caviar and gold leaf served with Nori sheet or
Roasted beet root tartare with tahini-miso, Sansyo miso, fried mint, beet cress, beet root crisps and gold leaf (v)
Fresh scallops ceviche with coriander cress, ikura, yuzu kosyo tuile and yuzu ceviche sauce or
Shio-koji marinated tomato ceviche with coriander cress, yuzu kosyo tuile, yuzu caviar and yuzu ceviche sauce (v)
Yuzu kosyo infused sea bass ocha-zuke, steamed rice, green tea infused kelp dashi, fresh wasabi, bubu-arare or
Nozawana pickles ocha-zuke, steamed rice, green tea infused kelp dashi, fresh wasabi, bubu-arare
Pan-fried lobster with miso bisque sauce
or Truffle Nasu-miso with Kyoto miso and assorted seasonal vegetables (v)
Wagyu beef katsu-sando with white truffle and miso demi-glace sauce
or White truffle shojin risotto with kombu infused soy cream (v)
Bluefin tuna toro nigiri with tsukuri-soy Kelp infused sea bass and aged Parma ham nigiri with yuzu Sove vide Wagny beef nigiri with see weekin and gweet soy
Sous vide Wagyu beef nigiri with sea urchin and sweet soy
or Yuzu pickled daikon nigiri with fresh wasabi and shiso (v)
Shio koji marinated tomato nigiri with fermented soy cheese (v)
Grilled mushroom gunkan with shredded kelp and yuzu soy (v)
Kyoto-miso marinated aged parmesan cheese and truffle sushi umami bomb (v)
Chestnut Monaka Matcha panna cotta, chestnut and rum sherbet, passion fruit, Nashi pear
Hazelnut chocolate sphere Gianduja and pecan brownie, hazelnut and soba cha Espume, Yamasaki 12 years old Namelaka

Tahini and black sesame macaroon, Israeli olive oil chocolate panache, yuzu madeleine