

PRIVATE EVENT
SAKE OMAKASE DINNER

FIRST COURSE

paired with Taka Shuzi Mio
(Sparkling Sake)

**Porcini Mushroom Consommé
with Roasted Oysters**
blistered shishito pepper

vegetarian option:
Tempura Oyster Mushroom

SECOND COURSE

paired with Dassai 50
(Junmai Daiginjo)

Almond Crusted Chicken
truffled cauliflower flan
sautéed pea leaves

vegetarian option:
Hearts of Palm-Artichoke Globe

INTERMEZZO

Jasmine Granita

THIRD COURSE

paired with
Tasai Living Jewel
(Junmai)

**Vanilla Butter-Poached Lobster
on a Salad of Fines Herbs
Haricots Verts, and Tangerine**
yuzu jus

vegetarian option:
Roasted Salsify

FOURTH COURSE

paired with Shimaoka Suzo
(Honjozo Yamahai)

Juniper-Crusted Lamb Chops
tatsoi • parsnip puree
grilled & pickled cipollini
fig demi glace

vegetarian option:
Juniper-Crusted Beet Steak



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DESSERT

Mascarpone Globe
matcha shortbread
compressed melon brûlée

COFFEE & TEA

Iced Vietnamese Chicory Coffee

Matcha Green Tea



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