



## Amuse Bouche

### First course:

Tsukemono: Seasonal Japanese Pickle Plate -v

### Second course:

Addictive Mushroom & Cucumber Salad -v

OR

Lingcod Nanbanzuke: Fried lingcod marinated in sweet vinegar with seasonal veg

### Third course:

Anago Tempura: Saltwater eel, hazelnut tare, lemon

OR

Eggplant Tempura: mixed mushroom dashi, seaweed, green onion, daikon -v

### Fourth course: One of three soba options

Kamonegi Seiro: Hot broth with dipping noodles, duck meatball, duck breast, leek

Shrimp Bukkake: Cold noodles and broth, shrimp tempura, shiso, green onion,  
wasabi

Vegetable Bukkake: Cold noodles and broth, seasonal vegetable tempura, shiso,  
green onion, wasabi -v

### Fifth course: Dessert

Tempura fried daifuku served with a scoop of black sesame rocky road ice cream

Sake Pairing +\$45

#### Supplemental

Foie Gras 'Tofu' - 14

Uni Shiso Bomb - 19

Shrimp - 16

#### Soba Addons

Sous Vide Egg - 3.5

Fried Mochi - 3.5

Chili Crisp - 2

Umeboshi & Shiso - 2