



First course:

Tsukemono: seasonal Japanese pickle plate -v

Second course:

Coffee Salmon* Tartare: coffee marinated salmon*, chive creme fraiche, pork floss
OR

Addictive King Oyster Mushroom: grilled and marinated mushrooms with menma and chili
crisp -v
OR
Foie Gras "Tofu" +\$6

Third course:

Kabocha "Wing": tempura fried kabocha squash, vegetarian demi glace -v
OR

Aji Fry: panko fried Japanese horse mackerel, katsu sauce, house tartare*, shaved cabbage,
fennel

Fourth course:

Kamonegi Soba: hot broth as dipping style or hot soup style, duck meatball, duck breast, leek

Tempura Kake Soba: hot broth as soup style, vegetable tempura -v

Ten Zaru Soba: cold noodles and broth, seasonal vegetable tempura, shiso, green onion,
wasabi -v

Tomato Kimchi Soba: hot broth as soup style, tomato kimchi, burrata

Treasure Ship Soba +\$5: cold noodles and cold broth, shrimp tempura, ikura*, fried mochi,
avocado

Matsutake Sukiyaki Soba \$5: hot broth dipping style, matsutake mushroom, thin sliced beef,
sous vide egg*

add shrimp tempura to any soba \$9

Fifth course: Dessert

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

Hojicha Panna Cotta
OR
Oreo Tempura

Sake Pairing +\$45