

VIP Experience Dinner

\$215++ Per Person

Wine, cocktails & nonalcoholic beverages on consumption

Reception

Passed Items

TUNA RICE CRACKER
ASPARAGUS ROBOTAYAKI
SKIRT STEAK ROBATAYAKI
CHICKEN THIGH ROBATAYAKI
CUCUMBER AVOCADO SUSHI ROLL (v)

Dinner

First Course

Shared with Table

WASABI CEVICHE white fish, lotus chip, fresh wasabi
HEARTS OF PALM SALAD yuzu, scallion, radish (v)
CRISPY TOFU
SALMON AVOCADO ROLL
SPICY TUNA ROLL
LAMB CHOP togarashi, salt
KOBE BEEF ROBATAYAKI togarashi, salt
SEAFOOD PLATTER lobster, king crab leg, shrimp and oysters with caviar

SECOND COURSE

Shared with Table

SHISHITO PEPPERS & EDAMAME PODS (v)
EDAMAME DUMPLING sake, pea shoot, truffle (v)
DUCK BAO BUN maple teriyaki, cucumber, chili
SHRIMP TACO radish, chili, avocado
JAPANESE FRIED CHICKEN
YELLOWTAIL & SCALLION ROLL

THIRD COURSE

Served Individually:

SAPPORO CHICKEN with SHISHITO, ASPARAGUS, MISO
AND

Shared with Table:

DUAL PLATED OF SOY GLAZED SEA BASS & AGED NY STRIP
BLACK COD FRIED RICE miso caramel
SLICED PORTOBELLO MUSHROOMS onion ponzu, pickled fresco, jalapeno oil (v)

DESSERT

Shared with Table:

Sushi Ice Cream served for the table to share

AND

Served Individually:

MINI COTTON CHEESECAKE

SAKE FLIGHT (Served with Dinner)

FIVE SAKE FLIGHT

HONJOZO, JUNMAI, GINJO, DAIGINJO, NIGORI