

SPRING MENU

GINDARA SUNOMONO TO SHIRA-AE

MISO-CURED FT. BRAGG BLACK COD WITH HIKARI
FARM CUCUMBERS IN SWEET VINEGAR + SHISO

+

FIRST-OF SEASON SNAP PEAS WITH RICH TOFU SAUCE

SAN TEN MORI

SASHIMI PLATE WITH BAJA BLUEFIN TUNA,
BAJA YELLOWTAIL AMBERJACK, KONBU-CURED
S.F. HALIBUT AND HALF MOON BAY WASABI

<UPGRADE TO FULL MORIAWASE SASHIMI +18/PERSON>

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YAKITORI TSUKUNE

CHARCOAL-GRILLED MINCED CHICKEN
AND EGG YOLK WITH TARE

HITOKUCHI ODEN

"BATHING" DAIKON, SWEET POTATO
SATSUMAAGE AND FLUFFY HANPEN FISHCAKES

CHIIZU TORI KATSU

MARY'S PASTURE-RAISED CHICKEN AND COWGIRL
WAGON WHEEL CHEESE KATSU WITH FRESH ACME
PANKO AND SNOWY CABBAGE

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HIYASHI BUKKAKE UDON

CHILLED RINTARO HAND-ROLLED UDON WITH A
HOT SPRING EGG, TENKASU TENPURA BITS,
GRATED DAIKON, GINGER, LEMON AND MORI TSUYU

-OR-

MABODOFU DON

RICE AND BECKER LANE PORK, RINTARO SILKEN TOFU,
YAMAKI BARLEY MISO, GINGER, HOT CHILI, KING TRUMPET
MUSHROOM, TENPURA BITS AND SANSHO PEPPER

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HOJICHA PANNA COTTA

JAPANESE TOASTED GREEN TEA PANNA COTTA
WITH HOJICHA SYRUP AND AN ALMOND COOKIE

+

ALBION STRAWBERRY KANTEN JELLY

SET MENU 85 PER PERSON

REQUIRED FOR THE TABLE - PLEASE NO SUBSTITUTIONS