

SPRING RESTAURANT WEEK



NICHINAN • \$52 PER PERSON

FIRST

MAGURO SAMPLER • Akami • Chu-Toro • Toro • Yuzu • Tosa • Maldon
NIKODANGU & QUAIL EGG SKEWER • Pork Meatball • Boiled Quail Egg
SHISO • Charred Shishito • Red & Green Shiso Wrap

SECOND

BAMBOO SHOOT SALAD • Fresh Bamboo Shoots • Avocado • Dekopon • Yuzu Mint Dressing
WHITE FISH YAKI ONIGIRI CHAZUKI • Cod • Umeboshi • Cod Broth
KAKUNI • Braised Pork Belly

THIRD

SALT GRILLED MACKEREL • Grilled Mackerel • Sushi Rice & Soy Marinated Daikon
GYUDON • Braised Beef • Onion • Soy Cured Egg Yolk • Pickled Fresno & Scallion
MAKI ROLL • Tempura White Asparagus • Strawberry • King Salmon • Soy Paper • Chive
JAPANESE BEURRE BLANC UDON • Charred Tofu • Asparagus

FOURTH

SHISO SORBET
WHITE MISO SOUP • Dashi • Wakame • Tofu • Scallion
TSUKEMONO • Pickled Japanese Vegetables

FIFTH

TAIYAKI • Waffle • Dark Chocolate Ganache
BITTER CHOCOLATE FONDANT CAKE • Sesame Peanut Crumble • Suntory Ice Cream & Anglaise
SEASONAL FRUIT ZERI • Local & Japanese Fruit • Kantan Cubes • Red Beans
ICHIGO DAIFUKU • Mochi Wrapped Strawberry

FEATURED DRINK

LANDHAUS MAYER • Gruner Veltliner • Notes of pepper & grapefruit • 14/54