



TASTING MENU

CAVIAR SERVICE FOR TWO

Warm Blinis, Crème Fraîche, Shallots, Chives, Egg Whites, Egg Yolks

Osciètre Prestige

Golden-hued pearls with a rich buttery texture, delicate brine, and refined notes of toasted hazelnut and cream.

Osciètre Gold | \$50.00 Supplement

Champagne Pairing: EPC, Le Champagne Des Épicuriens, Blanc De Noir, Brut NV

Cocktail Pairing: Chilled Buffalo Vodka

FIRST COURSE

Hamachi Crudo

Yellowtail, Yuzu Kosho, Cucumber, Shiso Oil, Pickled Mustard Seed

Wine Pairing: Cloudy Bay Sauvignon Blanc, New Zealand, 2024

Cocktail Pairing: Autumn in Kyoto ~ Japanese Wheat Beer, Calvados, Yuzu, Honey, Fresh Ginger

SECOND COURSE

Japanese A5 Miyazaki Wagyu Striploin

Fondant Potato, Charred Asparagus, Fleur de Sel, Black Truffle Jus

Wine Pairing: Henry Lagarde, Malbec, Lujan de Cuyo, Mendoza, Argentina 2023

Cocktail Pairing: Enzo - Nikka Japanese Whiskey, Amaro Nonino, Lemon, Simple Syrup

INTERMEZZO

Yuzu & Champagne Granita

THIRD COURSE

Chocolate Soufflé

Chocolate Cherry Sauce, Cherry Ice Cream

Wine Pairing: Cleto Charli, 'Centenario', Lambrusco di Modena DOC, NV

Cocktail Pairing: Espresso Martini ~ Vodka, Espresso, J. Cartron Cocoa Liqueur, Simple syrup

\$325.00 Per Person

BEVERAGE PAIRING

Select either the Wine Pairing or Cocktail Pairing

\$115.00 Per Guests

We kindly request that entire table to participate for a harmonious dining experience.