

HAPPY NEW YEAR 2012
'AKEMASHITE OMEDETO GOZAIMASU'

FIRST COURSE

PLEASE CHOOSE ONE OF THE FOLLOWING:

ROASTED ORGANIC BEET NOODLE SALAD upland cress, kaiware radish, tokyo turnip; wasabi lemon oil

FRIED SOFT SHELL SHRIMP okra, bell pepper relish; soy balsamic

DUNGENESS CRAB SALAD fuji apple, fuyu persimmon, seaweed; aged brown rice vinaigrette

SECOND COURSE

PLEASE CHOOSE ONE OF THE FOLLOWING:

'SASHIMI GARDEN' oyster, octopus, ama-ebi, scallop, hamachi, hirame, tai and saba

SIGNATURE ROLLS (xxxxxxxxxxxxxxxxxx)

THIRD COURSE

PLEASE CHOOSE ONE OF THE FOLLOWING:

SAIKYO MISO POACHED ALASKAN COD & SEARED BAY SCALLOPS eringi mushrooms, japanese eggplant tartar

GRILLED IMPERIAL KOBE FLAP LOIN organic baby carrots, okinawan potato, maitake-madeira demi glace

CRISPY FRIED MARY'S FARM ORGANIC HALF CHICKEN chicories, zucchini, yuzu ponzu and jalapeño teriyaki

DUNGENESS CRAB MISO RISOTTO koshihikari japanese rice, matsutake mushrooms, butter poached lobster tail

SWEETS

PLEASE CHOOSE ONE OF THE FOLLOWING:

ORANGE POMEGRANATE PAVLOVA black sesame mascarpone, yuzu curd

CHOCOLATE HAZELNUT PANNA COTTA candied kumquat, miso tuille

SEASONAL, SIMPLE, SURPRISE

SHOTARO "Sho" KAMIO
EXECUTIVE CHEF

\$65 per person excluding tax and gratuity