

THE SAKURA KAISEKI MENU

an array of seasonal fish, meat & vegetables
with the incorporation of cherry blossoms, leaves and wood chips

85
per person

———— sake pairing ————
45

HASSUN

*yuba sashimi with sakura ponzu, smoked duck breast with cherry jam and gold leaf
sakura dofu - silken cherry blossom tofu, seared prime filet of beef with an herbacious kinome miso
grilled sakura infused takenoko (young bamboo shoot) & uni tamarizushi with black truffle salt*

KIKI NOI ginjo (Nigata)

———— *wan mono* ————

EDAMAME AND TONYU SOUP
creamy purée of edamame and soy milk

TATSURIKI ginjo (Hyogo)

———— *o-tsukuri* ————

CHEF'S SASHIMI SELECTION

TATEYAMA ginjo (Toyama)

———— *kawari bachi* ————

SAKURA MANJYU

sauteed chicken, edamame and red miso wrapped with cherry blossom rice

KUHEIJI ginjo (Aichi)

———— *sakana* ————

SAWARA & YUBA SHABU SHABU

*thinly sliced spring fish & vegetables served with a cherry leaf dashi for light cooking
and a sakura ponzu dipping sauce*

MASUMI NANAGO dai ginjo (Nagano)

———— *niku* ————

SAKURA ABURI WASHUGYU

cherry-wood smoked short rib washugyu served on a hot stone with cherry blossom salt

DAKU nigori (Nigata)

———— *shime* ————

SAKURA SOBA

chilled cherry blossom buckwheat noodles served with a delicate sakura dipping broth

JOKIGEN ginjo (Yamagata)

———— *dessert* ————

MIZUGASHI

Sakura Mochi Ice Cream served with Tonyu Amazake

KOKUTO ume shu (Gifu)