WAKURIYA

TODAY'S COURSE

chef Katsuhiro Yamasaki

shima-aji sashimi* salad
ikura shaved Fuyu persimmon

*

New Caledonian blue shrimp* with mizore sauce
lobster and chestnuts
Maple Leaf farms duck and maitake onion-dashi potage

*

chawan-mushi
Hokkaido hotate gindara matsutake

*

today's sashimi*
chef's choice

*

Tasmanian ocean trout
shiitake lions mane kabocha sauce

"hashi-yasume"(palate cleanser)
apple cider vinegar sorbet kinako-honey

*

USA wagyu beef
age-daikon jidori chicken egg sesame sauce

*

gohan
Hokkaido uni and tai sashimi
served with dashi soup

*

something sweet
Satsuma sweet potato panna cotta
almond mochi

165

California law advises consuming raw or under-cooked food may increase risk of food borne illness*