

**Chilled Kumamoto Oysters**

sake gelee, yuzu ice, coffee caviar & smoked salt

Sake pairing: Waketake Onikoroshi (Shizuoka)

\* Only offered during seven-course meal

**Sake Glazed Jumbo Prawn**

spicy ikura vinaigrette, serrano ham & roasted chive blossoms

Sake pairing: Kasumi Tsuru Kimoto Style Extra Dry (Hyogo)

\* Only offered during seven-course meal

**Sake Steamed Razor Clams " a la chalaca"**

aji Amarillo, sea beans & citrus tomato and onion salsa

Sake pairing: Dewazakura "Dewasansan" Junmai-Ginjo Nama Genshu (Yamagata)

**Pan Seared Halibut**

sake butter, tomburi, tangerine reduction & sake braised brussel sprouts

Sake pairing: Fukucho (Hiroshima)

**Wood Roasted Filet Mignon**

sake-soy roasted vegetables, warm tofu & sake salt

Sake pairing: Ichinokura (Miyagi)

**Omasake Week Sushi Sashimi Platter**

Sake pairing: Masumi Okuden Kantsukuri (Nagano)

**Lemon Soup**

orange noodle, grenadine, yamamomo puree

Sake pairing: Harushika Tokimeki (Nara)