

SAKE & SAVOR

5 course dinner crafted by Executive Chef
Patrick Rodemeyer, paired with sake

LOBSTER CARPACCIO

Coconut, Mango, Aji Amarillo
Tedorigawa "Unique" Junmai

CHILLED CORN GAZPACHO

Dungeness Crab, Crenshaw Melon,
Habanada Pepper
Dewazakura "Cherry Bouquet" Ginjo

BLUEFIN TUNA & FOIE GRAS - CHAUD FRAUD

Fraud: Tartare, Torchon, &
White Sturgeon Caviar
-&-

Chaud: Tataki, Seared, & Fresh Wasabi
Nagurayama "Masters Touch" Junmai Ginjo

DRY-AGED ROHAN DUCK

Lavender, Traverse City Cherries, Semolina Cake
Tamagawa "Red Label" Yamahai Genshu

UNCLE TETSU'S CHEESECAKE

Matcha, Yuzu, Anglaise
Kamoizumi "Happy Bride"

\$140 per person plus tax and gratuity

