

8 Course Tasting Menu

Course 1 – Amuse-Bouche

- Mini Scallop Ceviche
- Tender scallops lightly cured in fresh citrus, accented with a touch of chili oil and micro herbs.
- (Seared salmon spoon for non sushi eaters)

Course 2

- Thick-cut cucumber coins tossed in a spicy garlic ponzu sauce
- Topped with sesame seeds, crispy aromatics, and fresh micro-greens, served alongside thinly shaved radish rounds

Course 3

- Yellowfin and Bluefin Tuna Carpaccio with Garlic Ponzu
- Paper thin slices of tuna, drizzled with garlic ponzu and sesame oil, finished with micro-greens, crispy garlic and a ponzu drizzle.
- (Seared Beef Carpaccio for non sushi eaters)

Course 4

- Seared scallops nestled in a vibrant Serrano-Cilantro sauce
- Accented with pickled shallots, crisp micro-greens, and delicate radish rounds, with droplets of ponzu reduction.

Course 5

- Mix Green Salad in a red wine vinaigrette topped with Parmesan shards
- Delicate mixed greens lightly dressed in a bright red wine vinaigrette.

Course 6

- Potato Puree with a crispy pork belly and topped with green onions
- Silky, butter-enriched potato purée topped with golden crispy pork belly, offering a balance of rich, creamy texture and deep savory crunch.

Course 7

- 6 oz of New York Strip Steak
- A perfectly seared New York strip, finished with vibrant chimi churri and a smooth horseradish aioli

Course 8 – Dessert

- Mango Sorbet
- A smooth and refreshing mango sorbet, bursting with bright tropical flavor and a clean, palate-cleansing finish.