

VALENTINE'S DAY

FEBRUARY 14, 2019

PIN

HAPPY SPOON

kusshi oyster, uni, ikura, tobiko ponzu crème fraîche
| *add tsar nicoulai osetra caviar +18* |

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

GETA

MEBACHI MAGURO *big eye tuna*

MADAI *sea bream*

UMIMASU *ocean trout*

• KUROZAEMON PABU LABEL | DAIGINJO •

RONJI

LOBSTER CHAWANMUSHI

black truffle ankake

• TAMURA | JUNMAI GINJO •

MENOJI

PAN-ROASTED DUCK MAGRET

'dirty rice', maitake, foie gras, scallion, pickled daikon, lotus chip

• OTOKOYAMA | JUNMAI KIMOTO HIYAOROSHI •

DARI

A5 JAPANESE WAGYU

brown butter sunchoke purée, braised chard, black truffle au poivre

• YAMADA SHOTEN | TOKUBETSU JUNMAI •

SEINAN

O TORO *fatty bluefin tuna*

SAKURA MASU *cherry salmon*

SAWARA *spanish mackerel*

SHIRO EBI *japanese glass shrimp*

• TSUJIZENBEI | JUNMAI DAIGINJO •

DEZAATO

SAKE LEES 'SUNDAE'

sake lees ice cream, brownie, beet pavlova, mixed berry consommé

• TIME MACHINE | JUNMAI KOSHU •

135 FOOD | 65 SAKE PAIRINGS