

Served Family Style For Four Guests

\$95 PER PERSON



TORO TARTARE & OSTERA CAVIAR wasabi relish, dashi broth



FIRST COURSE

HEART SHAPED AKIRA BACK PIZZA tuna, serrano, red onion, beets, tomato, micro shiso, ponzu mayo, truffle oil

BEET CURED STEELHEAD TROUT aji amarillo amazu sauce, pichuberry



SECOND COURSE

SEARED BRANZINO beurre blanc, ponzu, artichoke salad, crispy spinach

DRY AGED RIBEYE STEAK anticucho sauce, heirloom tomato.



THIRD COURSE

INDIVIDUAL NIGIRI SET tuna zuke nigiri, dry aged premium fish nigiri

CHIRASHI BOWL

chutoro, cold smoked king salmon, dry aged kanpachi, local uni, local spot prawn, battera kombu saba. ikura



DESSERT

THE RED ROSE

rose chocolate mousse, orange cardamom rice pudding, buckwheat cashew brownie, blackberry cognac anglaise, candied rose petals

A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 22% service charge will be applied to all parties of 8 or more. This service charge is not considered a gratuity. Your server may receive some but not all of this service charge.