

DC



DC Restaurant Week

Wagyu Dinner

\$65 PER PERSON

WAGYU TARTARE

Josper grilled onion, mustard vinaigrette, pickled mustard seeds, capers, egg yolk gel

OYSTERS

Wagyu ponzu jelly, wasabi oil, seaweed

WAGYU ABURI

Cured wagyu slices, citrus kosho creme fraiche, pickled radishes, wagyu herb oil, balsamic rice pearls

CHARRED MISO SALMON WITH SLICED WAGYU

Wagyu shabu shabu, rolled egg souffle, green tea wagyu dashi, shredded menma, scallions, daikon

WAGYU TAKIKOMI RICE

Wagyu steak, Beech mushrooms, shiitake, carrots, lotus root, onion, inari tofu, beef jus

WAGYU ICE CREAM WITH WAGYU FAT COOKIE

Plum wine caramel

