

SUMMER RESTAURANT WEEK



\$65 PER PERSON

WELCOME **UNI BUMP***

Hokkaido uni | 24K gold dust

OR

CAVIAR BUMP*

French caviar | 24K gold dust

COURSE 1 **BEETROOT SALAD**

cooked beet | micro flower salad | pink ginger dressing | ume plum | yuzu oil

COURSE 2 **TATAKI STYLE***

choice of bluefin tuna, yellowtail, or salmon

French caviar | truffle wasabi | chili yuzu | garlic ponzu

OR

CARPACCIO STYLE*

choice of bluefin tuna, yellowtail, or salmon

French caviar | truffle wasabi | black truffle carpaccio | carpaccio sauce | garlic ponzu

COURSE 3 **NIGIRI OR SASHIMI (4 pcs)***

tuna, whitefish, yellowtail, and salmon

COURSE 4 **THE WINNER***

sushi rice | bbq eel | ankimo | bluefin tuna | French caviar | truffle oil | balsamic reduction | eel sauce | pink ginger sauce | black bamboo salt | red lava salt

OR

LOBSTER VOLCANO ROLL*

freshly steamed lobster tail | avocado | smoked trout roe | spicy mayo | creamy tataki sauce

COURSE 5 **ICE CREAM**

flavor of the day

Add on Crimson Kimono cocktail for \$17



* = RAW

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

No substitutions or modifications.