

SF RESTAURANT *week*

APRIL 1-10 2022

75 FOOD | 45 SAKE PAIRING

PIN

HAPPY SPOON

*oyster, uni, ikura, tobiko
ponzu crème fraîche
caviar supplement \$21pp*

RYAN

AHI TUNA POKE

tobiko, negi, crisp wonton

GETA

MISO-MARINATED BLACK COD

porcini purée, roasted root vegetables

OR

PETITE NY STRIP STEAK

glazed tokyo turnips, swiss chard

6 PIECE NIGIRI

*chef's choice of assorted fish
luxury add on \$42pp*

DEZAATO

MILK CHOCOLATE-SESAME CUSTARD

black sesame sponge cake, red bean mousse