

SF RESTAURANT week

NOVEMBER 3-16, 2023

90 OMAKASE PER PERSON

45 SAKE PAIRING PER PERSON

2 GUESTS MINIMUM

1ST COURSE

(SHARED FOR THE TABLE)

MISO-CURED YELLOWTAIL

AVOCADO, ROASTED ONION, TRUFFLE VINAIGRETTE

PABU MISO SOUP

SILKEN TOFU, HON SHIMEJI, WAKAME

MARINATED EGGPLANT

KATSUOBUSHI, GINGER

• GASSANRYU KOKA | HONJOZO •

2ND COURSE

(INDIVIDUAL)

SUSHI PLATE

3 PEICE NIGIRI: TUNA, SALMON, YELLOWTAIL

OYAKO TEMAKI ROLL

• KUROUZAEMON PABU LABEL | DAIGINJO •

3RD COURSE

(SHARED FOR THE TABLE)

BROILED BLACK COD

SAIKYO-MISO GLAZED

PRIME SHORT RIB

UMAMI-SOY MARINATED, YUZU KOSHO

KAREI YAKISOBA

MUSHROOMS, CABBAGE, SPROUTS, GINGER, JAPANESE CURRY

VEGETABLE TEMPURA

AONORI, TENTSUYU

• YOKIKANA | JUNMAI GINJO •

OR

• YAMADA SHOTEN | JUNMAI •

4TH COURSE

(INDIVIDUAL)

MILK CHOCOLATE CUSTARD

BLACK SESAME SPONGE CAKE, RED BEAN MOUSSE, COCOA NIBS

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR

SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

NO SUBSTITUTION PLEASE