

CHEF'S TASTING

KAEDE *Five Course*

First: Japanese Mushroom Salad

Second: Appetizer Trio:

Okaki Coated Jumbo Asparagus

Rissole of Kobe Beef and Foie Gras

Rock Shrimp Tempura with Kanzuri Miso

Third: Chef's Choice Four Piece Sushi

Fourth: Tamari Marinated Black Cod

or

Miso Marinated Petite Lamb Chops

or

Miso Marinated Pork Ribs

Dessert: Organic Ice Cream

UME *Seven Course*

First: Dungeness Crab Salad

Second: Sashimi Trio:

Albacore with Crispy Maui Onion

Seared Scallop with Truffle

Seared Hamachi with Kanzuri

Third: Appetizer Trio

Fourth: Chef's Choice Four Piece Executive Sushi

Fifth: Miso Marinated Petite Lamb Chops

or

Kurobuta Pork Belly Kakuni

Sixth: Tamari Marinated Black Cod

Dessert: Organic Ice Cream