FESTIVE MENU ONE

edamame (V) maldon salt or spicy

STARTERS

hamachi tacos avocado, yuzu kosho, lime

whitefish carpaccio hot oil, mitsuba, yuzu soy

chicken gyoza scallion-ginger sauce

SUSHI

chef's sushi combination

ENTREES

morimoto 'veal chop and applesauce' (D) kimchee, beef bacon, ginger apple purée

crispy whole fish spicy tofu sauce, papaya salad

SIDES

broccolini (V) preserved lemon, garlic, chili flakes

duck confit fried rice fried duck egg

DESSERTS

chilled cheesecake soufflé (A-D-N) seasonal berries, strawberry red wine sorbet

black forest (A-D) dark chocolate mousse, cherry sauce, kirsh ice cream