

kessaku

IZAKAYA TASTING MENU
75 PER PERSON



FIRST COURSE

Edamame
yuzu, chili garlic crisp

Marinated Cucumbers
wakame, shiso, scallions, ginger dressing

Prawn Chips

SECOND COURSE

(1 piece per guest)

Crab Croquettes
togarashi aioli, micro cilantro

Crispy Rice
spicy tuna, eel sauce, truffle

Smoked Salmon Temari
avocado, shiso, aonori

House Pickles
green strawberry, daikon, green tomato, green beans, watermelon rind

THIRD COURSE

(individual, one piece nigiri of each per guest)

Nigiri
bluefin tuna, miso salmon, hamachi
add on: A5 wagyu and caviar nigiri 21

FOURTH COURSE

(individual)

Shio Duck and Wagyu Ramen
springy noodles, soy cured duck egg, szechuan chili crunch, marinated shiitakes
add on: foie gras "naruto" 12

DESSERT COURSE

Sorbet of the Month