n/naka Modern Kaiseki

Saki Zuke
(A PAIRING OF SOMETHING COMMON AND SOMETHING UNIQUE)
SAZAE CONCH, POTATO PUREE, ROASTED KONBU SOUP, KONBU DASHI FOAM, CAVIAR
CUVEE JEAN PHILLIPE, LIMOUX, FRANCE

Zensai
(SEASONAL INGREDIENTS PRESENTED AS AN APPETIZER)
TUNA, SHIMEJI, SHISO; CALAMARI, BLUE CRAB; BLACKCOD, MISO; JELLY FISH SASHIMI, GINGER
SAUVIGNON BLANC, EMMOLO, NAPA, CALIFORNIA / HAKKAISAN, NIIGATA

Modern Zukuri
(MODERN INTERPRETATION OF SASHIMI)
KANPACHI, BELL PEPPER GELEE, JALAPENO GELEE, AVOCADO SAUCE
PINOT BLANC, DOMAINE SCHULUMBERGER, ALSACE, FRANCE / OKA, GINJO, YAMAGATA, JAPAN

Owan “Still Water”
MATSUTAKE, MITSUBA, SEABASS DOBIN MUSHI
MIYASAKA, NAGANO

Otsukuri
(TRADITIONAL SASHIMI)
SEASONAL FISH
SHICHIDA JUNMAI GINJO, SAGA, JAPAN

Mushimono
(STEAMED)
UNAGI EEL, DAIKON, FOIE GRAS, DASHI ANKAKE
CHARDONNAY, CARPE DIEM, ANDERSON VALLEY, CA / KEN, FUKUSHIMA

Mushimono
(STEAMED/FRIED)
SEABASS, UNI BUTTER, RENKON CHIP, CUCUMBER SALAD, PICKLED RADISH
HITACHINO, WHITE ALE, IBARAKI, JAPAN

Shiizakana
(NOT BOUND BY TRADITION, THE CHEF’S CHOICE DISH)
SPAGHETTINI WITH ABALONE, PICKLED COD ROE, BURGUNDY TRUFFLES
SANCERRE, PASCAL JOLIVET, FRANCE / IKINA ONNA, ISHIKAWA

Niku
(MEAT COURSE)
JAPAN MIYAZAKI WAGYU BEEF A5
CABERNET SAUVIGNON, MENDOZA, ARGENTINA /IZUMI JUDAN, YAMAGATA, JAPAN

Sunomono
MAGURO, JAPANESE CUCUMBER, WAKAME, YUZU MISO
YUZU OMOI, KYOTO

Shokuji/ Sushi
SEASONAL FISH, MISO SOUP
BORN GOLD, JUNMAI DAIGINJO, FUKUI, JAPAN

Dessert
GOLDEN PLUM GRANITA, PASSIONFRUIT CHEESECAKE, LIME SORBET, COCONUT WAFER, NATA DE COCO, PINEAPPLE CARAMEL
BRACHETTO D’ACQUI, MARCHE DI BAROLO, PIEDMONT, ITALY / KAORI MIKAN, YAMAGUCHI