

## **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*