n/naka Modern Kaiseki
vegetarian

Saki Zuke
(A PAIRING OF SOMETHING COMMON AND SOMETHING UNIQUE)
CRISPY POTATO, BURGUNDY TRUFFLE, CAULIFLOWER PURÉE

Zensai
(SEASONAL INGREDIENTS PRESENTED AS AN APPETIZER)
FRIED RENKON WITH AVOCADO TOFU, JAPANESE EGGPLANT, SAUTÉED ERINGI MUSHROOM, YAMAIMO WITH FRESH WASABI

Modern Zukuri
(MODERN INTERPRETATION OF SASHIMI)
CAULIFLOWER, ZUCCHINI, PICKLE RADISH, CHERRY TOMATO

Owan “Still Water”
BAMBOO, SEAWEED, KONBU DASHI

Otsukuri
(TRADITIONAL SASHIMI)
FRESH TOFU, ASPARAGUS, JAPANESE CUCUMBER, KONYAKU, WATERMELON

Agemono
(FRIED)
ZUCCHINI, SWEET BABY BELL PEPPER, GREEN ONION

Mushimono
(STEAMED)
ASPARAGUS CHAWAN MUSHI (JAPANESE EGG CUSTARD)

Shizakana
(NOT BOUND BY TRADITION, THE CHEF’S CHOICE DISH)
TRUFFLE PASTA

Niku
(MEAT COURSE)
MOCHI, TOFU SKIN, MISO, GREEN ONION

Sunomonono
(VINEGARED SALAD)
JAPANESE CUCUMBER, WAKAME, FENNEL, BEETS
YUZU OMOI, KYOTO, JAPAN

Shokuji One & Two
(RICE DISH- SUSHI)
AVOCADO, OKRA, MAITAKE TEMPURA, GRILLED ZUCCHINI
UME SHISO ROLL
MISO SOUP, NAMEKO, MITSUBA

Dessert
MELON SORBET, ROSE ALMOND MILK GRANITA
POPCORN ICE CREAM, MALTED MERINGUE, LEMON DROP, CARAMEL ANISE, CHOCOLATE RAISIN

CHEF / OWNER  Niki Nakayama  SOUS CHEF  Carole Iida  PASTRY CHEF  Leslie Bilderback