

**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)

**Shiizakana**

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

**Niku**

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

**Sunomono**

(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