AMUSE
MISO MATSUTAKE SOPU & PERIGORD TRUFFLE
creamy matsutake mushroom soup, perigord truffle foam

FIRST COURSE
KALUGA CAVIAR & SHIGOKU OYSTERS
kyuri kizami wasabi relish

SECOND COURSE
ALBA TRUFFLES & TOKUSHIMA WAGYU CARPPACIO
Piedmont white truffle, A5 wagyu beef, truffle ponzu aioli, micro mizuna

SUSHI COURSE
MORIWASE
lobster maki roll, Hokkaido uni, Alaskan king crab o toro nigiri, blue fin tuna hamachi salmon sashimi

ENTREE COURSE
BLACK HAWK WAGYU SHORT RIB
6 oz domestic wagyu short ribs, light wasabi potato puree, glazed baby carrots, hibiki teriyaki

DESSERT COURSE
KUSA NORI SIGNATURE DESSERT

$195

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness, especially if you have certain medical conditions.