

\$35 PER PERSON +HST

A TASTE OF SUMMER

FIRST COURSE

SUIKA SALAD

baby arugula, jicama, heart of palm, red radish, frisée and micro amaranth, tossed with matcha vinaigrette; served on slab of watermelon, with guacamole and mint yuzu cream cheese puri

SECOND COURSE

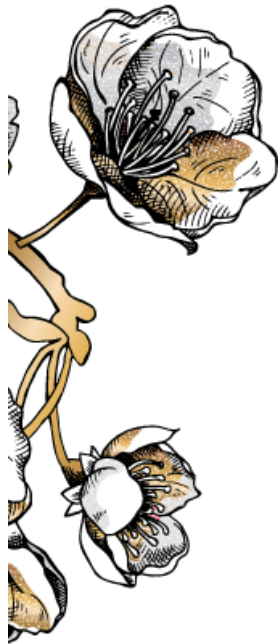
SUSHI PLATE

aburi sake, aburi ebi, spicy tuna on crispy rice, lentil mash on crispy rice

THIRD COURSE

BRANZINO

baked in banana leaf, served with creamer potato, quinoa, garlic scape, edamame, yuzu squid ink aioli, annatto soubise



B L O W
F I S H