



SUSHI & OYSTER BAR

PRIX FIXE MENU

\$110 per person

1st Course

SAKIZUKE

Kani shinjo – uni | crab | water chestnut | edamame | carrot | mushroom | mitsuba | tofu | yuzu skin

2nd Course

WANMONO

Spring trout consommé | carrot | candy beet | kaiware

3rd Course

HASSUN

*Shabu shabu Miyazaki | fried maitake
toro dumpling | seafood quinoa ball*

4th Course

OTSUKURI

Kisu | toro | kinmedai | hotaru ika | hiro-baigai

5th Course

YAKIMONO

A5 Wagyu strip loin | cauliflower puree | Asian pear | sansho poivre

6th Course

SHOKUJI

Ebi and salmon gohan | spiced rice | oyster mushroom | black truffle | grilled negi | ginger ponzu

7th Course

KO-MONO

Asazuke carrot | cucumber | endive

Dessert

YUZU CHOCOLATE CAKE

Honey anglaise | raspberry sorbet

PECHANGA
Holiday
♥ Dining