

White Asparagus,
cured tuna heart,
blood orange hollandaise

*Chardonnay, Bernard - Millot,
Meursault 1er Cru 2021*

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Dungeness Crab Toast,
on house shokupan,
English pea butter, truffles

*Viognier, Christophe Semaska
Condrieu, 2020*

Clams & Mussels Risotto,
chervil cream

*WHida Minori
Muroka Nama Genshu*

Beef "Dino" Ribs,
Ritual Roasters coffee glaze,
parsnip-celery root

*Cabernet Sauvignon - Merlot Blend,
Baron de Brane, Margaux, 2015*



weet Potato & Cream,
satsumaimo cornbread,
vanilla gelato, almond streusel

Prince Nagaya Golden Sake

*118 per guest
beverage pairing option available for 68 per guest*

*whole table participation only.
this is a set menu experience for food and pairing,
and no customization is available..
for other choices, please refer to our a la carte menu.*



*SF Ordinance Surcharge of 5% and Service Fee of 20% will be added to your check in place of traditional tips, pooled and split equally among entire staff and to pay for benefits.
Please kindly limit up to 2 credit cards per table splitting equally.*