

JAPANESE INSPIRED MENU

TRAY PASSED RECEPTION

Wagyu Beef Sliders with Wasabi Aioli
Cucumber & Avocado Sushi Roll
Sesame Blue Fin Tuna Bites
Uni Chawanmushi with Minced Chive
Dashi Braised Hijiki Spoons with Edamame
Hamachi Tartare, Yuzu Aioli, Tobiko, and Sea Salt
Blue Fin Tuna Sashimi with Ponzu.

FRIST COURSE

ASunomono Salad with Wakame & Tako
Steamed Broccolini with Creamy Sesame Ginger Dressing & Bonito flakes
Clear Soup with Fish Cake
Dashi Broth with Local Organic Tofu
Baby Field Greens Heirloom Tomato & Ginger Jam, Shredded Carrot & Pickled Daikon Radish, Miso Vinaigrette
Chawanmushi with Santa Barbara Uni & caviar (Vegan Chawanmushi with Silken Tofu & “Caviar”
Chilled Soba Noodle Salad with Edamame, Julienne Carrots & Braised Hijiki Seaweed, Creamy Sesame Dressing
Mizuna & Baby Green Salad, Shiso, Cucumber & Rice Wine Vinaigrette
Miso Soup with Local Organic Tofu & Scallions

ENTRÉE

Roasted Organic Chicken Breast, Candied Ginger-Sweet Potatoes, Asparagus, Roasted Garlic Ponzu
Hibachi Grilled Saba, Miso Clam Broth, Spiced Green Beans, Marble Potatoes
Pan Roasted Sea Bass, Soy-Carrot Puree, Maitake Mushrooms & Okinawan Sweet Potato
Steelhead Trout with Edamame & Truffle Puree, Dashi Braised Kabocha Squash & Sesame Wilted Spinach
Poached Lobster with Green Bean Gomaee Butter Whipped Potatoes & Ginger-Lobster Mousse
Mishima Ranch “Kobe Style” Petit Filet, Kabocha Squash Puree, Sauteed Fall Vegetables, Shoyu-Miso Glaze
Sake-Miso Broiled Black Cod, Sauteed Spinach & Steamed Rice with Furikake
Saba “Nitsuke”, Japanese Mackerel simmered in Rice Wine & Soy, Steamed Bok Choy, Crispy Rice Cake
Hibachi Grilled Kobe N.Y. striploin, Sauteed Matsutake Mushrooms & Asparagus, Okinawan Potato Puree, Grated Wasabi & Cabernet Reduction

DESSERTS

Hazelnut and yuzu choux - Choux Swan filled with Yuzu Jam and Hazelnut Cream, Chocolate Crunch, Chocolate and Vanilla sauce
Red Bean Napoleon - Red Bean Pastry Cream on Puff Pastry Base, sandwiched with Ruby Chocolate, Strawberry and Rhubarb Salsa, Whipped Cream.
Cinnamon Walnut Chocolate Pate - Chocolate Pate covered with a Suntory Whiskey Glaze, and Shaved Chocolate, Candied Walnuts, Amaretti Cookies, Chocolate Sauce
Banana Rice Pudding with Shiso - Caramelized Banana Rice Pudding in a Shiso Leaf Taco secured with a fancy toothpick, Yuzu Jam Dots, Caramel Sauce, Green Tea Milk Jam lines decorate the plate

**Pricing is based on current Market Price. Market Price reflects the current cost of sourcing the freshest, highest-quality ingredients to ensure exceptional flavor and support sustainable practices.*