

SAKE 酒の花 NO HANA

Summer Restaurant Week

3 COURSE PRIX FIXE DINNER 60

zensai

AVOCADO KOGEN WEDGE

iceberg, hijiki, fresh pressed sesame oil

GRILLED MAITAKE MUSHROOMS

citrus kosho, mizuna, mushroom soy

KARAAGE CHICKEN

cabbage, mirin, tonkatsu mayonnaise

SPICY TUNA TARTARE

'the only' caviar, rice crisp

MISO SOUP

wakame, scallion, tokyo turnip

entrée

KOMA CAULIFLOWER

japanese green curry

GINZA CHICKEN

chrysanthemum greens, paitan broth

GINGER MISO SALMON

fava beans, carrots, peas, ginger scallion

SHORT RIB YAKIMESHI

kyoto carrots, bone marrow

YUZU RAMEN

clams, serrano chili, yuzu, shiso

dessert

STRAWBERRY SHORTCAKE

lemon sponge, strawberry filling, vanilla cream

OKINAWA BASQUE CHEESECAKE

purple sweet potato, bourbon sauce, cremé fraiche

SEASONAL ICE CREAM & SORBET

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness