

Washoku Renaissance Chef's Table At Home

Kaiseki Sapphire 15

\$250

蒸し牡蠣 **Mushigaki**

kombu steamed oyster, ponzu, spiced green apple

烏賊の雲丹添え **Ika & Uni***

Japanese squid*, Maine sea urchin*, cucumber, herbs

きんきの握り **Japanese Rock Fish Nigiri***

lemon and salt

冷製茶碗蒸し **Chilled Chawanmushi***

chilled soft dashi egg custard, Jonah crab, marinated *ikura** dashi gelee

小蛤の吸物 **Clam Suimono**

top neck miso chowder soup

金目鯛の昆布締め握り **Kombu-Cured Japanese Alfonsino Nigiri***

matsutake mushroom soy sauce

本マグロの漬け握り **Bluefin Tuna Zuke-Marinade Nigiri***

nikiri No.2 soy sauce

帆立のタルタル **Scallop Tartare***

Hokkaido scallop*, shallots*, yuzu tobiko*, aurora sauce, wine gelee and caviar*

鮭トロの炙り鮓 **Nordic Blu Organic Salmon Toro Aburi-Zushi***

mizunara wood smoked soy sauce, apricot-shallots

メイン鰻押し寿司の燻製 **Smoked American Unagi Box-Sushi**

unagi *tare* sauce, *sansho* peppers

マジェラン鮎並味噌焼き **Miso Chilean Sea Bass**

yuzu miso, sauteed mushrooms, Burgundy truffle

鴨胸肉のロースト **Pan Seared Duck Breast***

pear compote, sweet coconut pumpkin, maple-walnut, soy duck jus

本マグロの大トロ握り **Bluefin Otoro Nigiri***

spiced *tare* sauce

ロブスターの特製巻き鮓 **WR Special Lobster on Lobster Roll**

red beets, yellow squash, orange *beurre blanc*

甘味 **Tapioka "Warabi" Mochi**

"*kinako*" soybean powder, sake-molasses, plumcot

The menu details and ingredients are subject to change depending on availability at Mullaney's.

**These menu items contain raw or undercooked food ingredients.*

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

Before placing your order, please inform your server if a person in your party has a food allergy.