



PASSED APPETIZER MENU

ALL PRICES ARE FOR 2 HOUR SERVICE,
ROTATING THROUGHOUT THE EXPERIENCE

MENU 1 - \$55 PLUS TAX AND GRATUITY PER PERSON
ADDITIONAL HOUR + \$27

Edamame, with Sea Salt
Chilled Shrimp with Wasabi Cocktail Sauce
Kaarage Chicken with Kyoto Carolina BBQ
Sliced Salmon with wasabi soy broth + scallions
Crispy Baby Back Ribs, yakiniku
To Finish: Choose 1 Desserts

MENU 2 - \$65 PLUS TAX AND GRATUITY PER PERSON
ADDITIONAL HOUR + \$30

Shishito Peppers, with Toasted Lemon
Kaarage Chicken with Kyoto Carolina BBQ
Sliced Salmon with wasabi soy broth + scallions
Chilled Shrimp with Wasabi Cocktail Sauce
Red Snapper, Brown Butter Ponzu +Sea Salt
Crispy Baby Back Ribs, yakiniku
To Finish: Choose 2 Desserts

MENU 3 - \$85 PLUS TAX AND GRATUITY PER PERSON
ADDITIONAL HOUR + \$40

Edamame, with Sea Salt
Shishito Peppers, with Toasted Lemon
Kaarage Chicken with Kyoto Carolina BBQ
Sliced Hamachi with white ponzu, herbs + serrano peppers
Chilled Shrimp with Wasabi Cocktail Sauce
Mini Wagyu Beef Skewers, shiso chimichurri + sea salt
Red Snapper, Brown Butter Ponzu +Sea Salt
Smoked Brisket Lettuce Wraps or Crispy Baby Back Ribs, yakiniku
To Finish: Choose 3 Desserts



PASSED DESSERT OPTIONS

Ube Mango

Ube curd, mango, lemongrass + citrus

Yuzu Black sesame tart

yuzu custard + sesame

Mini Coconut cake

coconut + cream cheese

Mango- crazy trifle

lychee + lemongrass + citrus

Mini Ukiah Tart

kinako + Chocolate +Raspberry

Kabocha Purin

rye cashew crumble + miso chantilly