chef-curated dinner for two

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miso soup

hama chili
yellowtail, ponzu, thai chili, orange

-choice of-

asian fried chicken or slow roasted salmon
with scallion buttered rice, house pickles,
kimchi emulsion, spring vegetables, various salads

chocolate shiso ice cream
(one pint) blackberry coulis

-choice of-

crooked stave surette palisade peach
(750 ml) 2018 oaked sour beer with palisade peaches
or
crooked stave get the funk out
(750 ml) lambic-inspired sour beer

- optional additions -

negi hama maki + 10
hamachi, charred negi, tamari

kani maki + 12
snow crab, avocado, cucumber, white chili aioli

tuna maki + 11
big eye tuna, avocado, shiso, jalapeno,
tobiko, miso tamari