

# Indian Summer Chefs' Tasting Dinner

October 9, 2019

## hassun

appetizer & sashimi platter

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uni custard with ikura, caviar, mitsuba  
miso marinated wagyu beef with spiced apple  
grilled matsutake mushroom with red miso-sesame sauce  
zuke maguro with sundried tomato & togarashi  
smoky organic chicken with ajitama flake  
poached oyster with mimolette, chorizo, yuzu zest

## wan mono

soup

≈

dungeness crab dumpling  
fall mushroom consommé, potherb vegetables

## sushi

≈

chef taka's ultimate seasonal sushi

## yaki mono

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grilled shio koji marinated buri  
sake braised sweet onion, pickled vegetables, green onion oil  
temari sushi

## sweet

≈

farmstead original point reyes blue cheese cake  
pomegranate, mint crumbles persimmon coulis

## special sake pairing

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oze rosé by ozeno yuki doke  
eternal spring by kameizumi, nama sake  
wa by horaisen  
tatsuriki kim kai komeno sasayaki by honda shoten  
born, dream come true by katoukichibee shouten  
time machine by tamagawa

\*menu items subject to change based on product availability

