



DERRAKUSU MENU

\$120 per person

This is only a sample. Each menu is curated to the host's tastes and unique needs.

COURSE ONE

Butterfish Tataki with Yuzu Shallot Dressing*

Robata Grilled Pork Belly with Pickled Radish & Maple Verjus

COURSE TWO

Premium Sashimi Selection (3 Kinds)*

Hamachi Serrano Maki*

COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions

American Wagyu Filet with Chili Ginger Sauce*

Broccolini with Ginger Shallot Dressing

Japanese Wild Mushroom Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream



*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Items subject to change based on seasonal availability. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



HAIMI MENU

\$160 per person

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COURSE ONE

Robata Grilled Scallop with Yuzu Aioli and Wasabi Pea Seasoning
Hamachi Crudo with Spicy Ponzu, Crispy Garlic, and Shiso*
Beef Tataki with Charred Onion Mignonette*

COURSE TWO

Chef's Selection 5 Kind Sashimi Platter*
Signature Modern Nigiri (2 Kinds)*

COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions
Madagascar Tiger Prawns
Sweet Corn with Soy Butter

COURSE FOUR

Mishima Reserve American Wagyu Ribeye with Wafu Dressing*
Japanese Wild Mushroom Hot Pot
Broccolini with Ginger Shallot Dressing

DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream
Ube Pot de Crème with Fresh Fruit

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DECADENT OMAKASE

\$225 per person

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COURSE ONE

Oyster Plate with Ponzu Black Pepper Mignonette*

Wagyu Tataki with Charred Onion*

Robata Grilled Pork Belly with Pickled Radish & Maple Verjus

COURSE TWO

Chef's Selection 7 Kind Sashimi Platter*

Bluefin Tuna Flight (Hon Maguro, Chu Toro, O-Toro) with Caviar*

COURSE THREE

Chilean Sea Bass with Yuzu Dashi Butter and Beech Mushrooms

Miso Roasted Lobster Tail

Crispy Brussels Sprouts with Bonito Flakes

COURSE FOUR

Japanese A5+ Miyazaki Wagyu*

Grilled Maitake Mushrooms

Japanese Truffle Hot Pot

Roasted Asparagus

DESSERT

Chef's Specialty Dessert Platter

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