Winter’s Eve Kaiseki

Sakizuke
Sesame Shiro-ae with pear, persimmon, cucumber, shiitake uma-ni, Japanese knotweed shoots

Wanmono
Clear soup with crab shinjo, shimeji mushroom, baby turnip, pine-needle yuzu

Otsukuri
Chu-toro, shiso, wasabi, nori soy suace
Hirame, chive, myoga, daikon, shiso sprouts, ponzu jelly
Botan shrimp, tobiko, soy sauce powder
Carrot yori, daikon, radish

Shinogi
Fresh tofu with truffle ankake sauce, ginger, chive

Yakimono Hassun
Miso-marinated black cod
Atsuyaki tamago, myoga, sweet pickled ginger
Sweet black beans simmered in whiskey, vegetable chips

Nimono
White miso wagyu shabu shabu
Daikon shiro-ni, garland chrysanthemum, grated yuzu, yuzu kosho

Shokuji
Lobster donabe rice, ikura, mitsuba
Lobster dashi red miso soup, tofu, enoki, wakame, scallion
Beer-pickled daikon, napa cabbage and mizuna asazuke

Okashi
Winter sea green tea pudding, sencha jelly, tsubu-an, whisky caramel, gold leaf
Matcha

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