

CHEF-CURATED MENU OPTIONS

SERVED FAMILY-STYLE AND BASED ON A 3-HOUR SEATING

ETO OMAKASE-STYLE EXPERIENCE

— \$180PP —

Toro Tartare*, Caviar*, Wasabi Ponzu

Nigiri Flight*

Tai, Fluke, Hamachi, Salmon,
Bluefin Tuna Akami, Chu-toro, Toro

Hokkaido Uni Handroll*

Binchotan Wagyu Beef*

seared tableside with Japanese charcoal

Maki Rolls*

Rainbow
king crab, sweet butter aioli, caviar

Surf & Turf

lobster, A5 wagyu

Salmon Ikura

Tai Snapper with Kombu

Toro Scallion

Shiro Dashi Soup

Tamago

house-made Japanese sweet omelet

Seasonal Fruit

SAKE & WINE PAIRINGS

ONE GLASS OF EACH

TIER 1

— +\$65PP —

La Spinetta 'Biancospino' Moacato d'Asti, Piedmont, Italy

Heavensake 12, Junmai, Hyogo, Japan

Turley 'Juvenile' Zinfandel, CA

TIER 2

— +\$95PP —

G.H. Mumm, Champagne, Brut, France

Moon Bloom 'Genshu' Junmai Ginjo, Nagano, Japan

Stags' Leap Winery, Cabernet Sauvignon, Napa Valley, CA

TIER 3

— +\$145PP —

Custom Curated Pairing

TASTE & TOAST

DINNER & BEVERAGE PAIRING

— \$300PP —

Seasonal Amuse-Bouche

PATH TO NIRVANA

Crispy Rice Duo

Spicy Tuna on Crispy Rice with Caviar*
Dynamite Lobster on Crispy Rice with Caviar*

Deluxe Dim Sum Platter

Langoustine & Caviar Har Gow*

Wild Mushroom & Black Truffle

Wagyu Beef & Black Garlic Shumai*

Iberico Pork Shumai*

Veuve Clicquot 'Yellow Label' Brut, Champagne, Reims, France

Golden Yellow in color with aromas of grapefruit, citrus peel, quince, toast and almonds. Silky in texture and fine effervescence.

SATORI

Bluefin Tuna Flight*

Akami, Chu-toro, Toro

Chicken Karaage with Caviar*

Wagyu Beef, Truffle Chimichurri*

Heavensake 12, Junmai, Hyogo, Japan 🍷

Clean aromatics with round texture intertwined with savory flavors and bright mineral finish.

THE ASCENT

Select Two

Wok Stir-Fry 2lb. Lobster*

snow peas, water chestnuts, ginger scallion sauce

A5 Wagyu Teppanyaki*

crying tiger sauce

Cantonese Wok Steamed Branzino*

Hong Kong sweet soy, ginger, scallion

Domaine Du Clos Du Fief 'Juliénas' Beaujolais, Burgundy, France

Ripe red fruits with a floral nuance and spice tinge. Elegant with a crisp finish.

ENLIGHTEN

Select Two

Sizzling Seafood Fried Rice

lobster, scallops, clam, king crab

Hunan-style Crispy Tofu

Ginger Garlic Choy Sum

Moon Bloom 'Genshu' Junmai Ginjo, Nagano, Japan 🍷

Citrus and tropical fruit aromas in a rich and rustic style with a clean finish.

SWEET PRAY LOVE

Selection of Signature Desserts

Graham's 20 yr Port, Douro, Portugal

Rich, sweet and smooth with aromas of toffee, caramel, orange peel and raisins, dried plums, hazelnuts with a savory finish.

A minimum of 72 business hours' notice is required.

V – VEGAN VEG – VEGETARIAN GF – GLUTEN FREE

†† CAN BE MADE VEGAN, MUST CONFIRM THIS REQUEST AT TIME OF CONTRACTING † CAN BE MADE GLUTEN FREE, MUST CONFIRM THIS REQUEST AT TIME OF CONTRACTING

* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLUS 8.375% SALES TAX, 20% SUGGESTED GRATUITY AND 4% ADMINISTRATIVE FEE • BEVERAGES CHARGED UPON CONSUMPTION

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