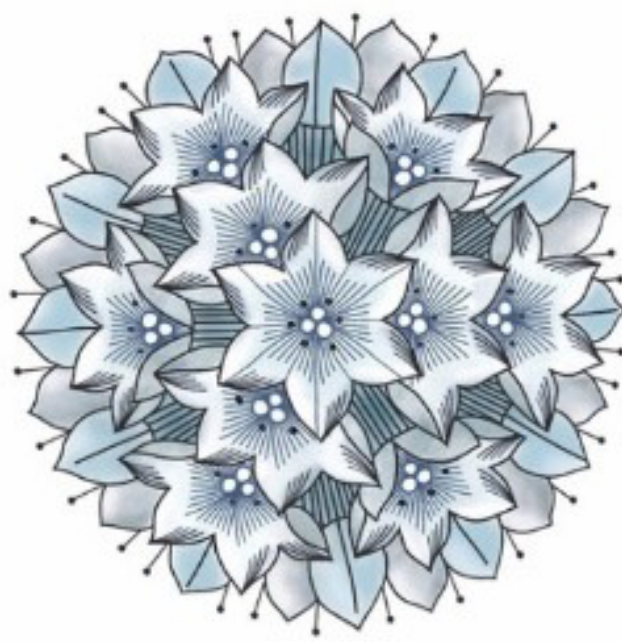




Mid Summer in Sonoma and Singapore

Tai-Zushi

Kasu Panna Cotta with Strawberry and Caviar

Pickled Oyster and Kyoho Grape with Wasabi

Salmon Ruibe with Ikura

ST Chili Crab

Grill and Chill Isaki

Tamago with Uni

Kobu-jime Halibut Crudo

Wagyu Tartare

Seasonal Melon

Malted Potato with Truffle

Anago Nanbanzuke

Abalone Chawanmushi

Summer Squash and Zucchini Blossom

Akabana Kanpachi

Grilled Kyuuri, Wasabi, and Soursop Ponzu

Black Cod Ibushi-Gin

Purple Barley Crepes, Tomato, and Shio Koji Vinaigrette

Miyazaki Wagyu

Kyoto Nasu, Caramelized Mugi, and Plum

Shimizu Hakuto Peach

Coconut Sorbet, Ginger, and Pandan

Wagashi

Japanese Cheesecake

Yuzu and Cucumber Eggs

Chocolate Ganache Monaka

Hokkaido Milk Pudding with Melon

Farewell Tea

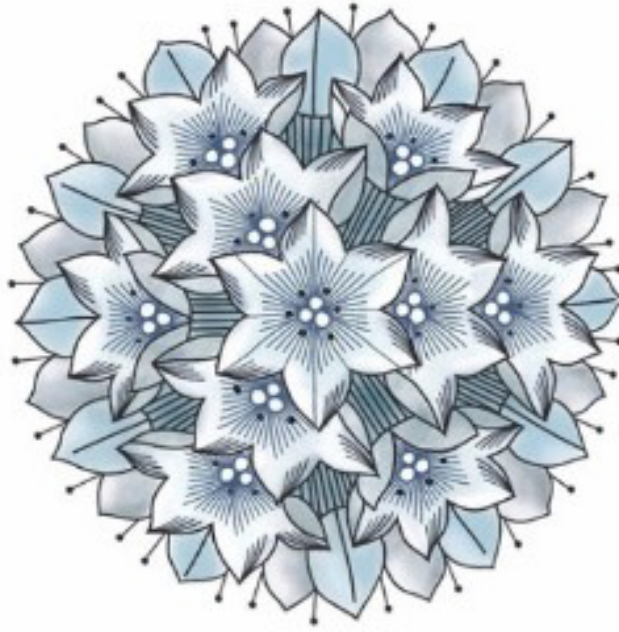
Menu is subjected to changes, produce and seasonal availability.



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Wine Pairing

Dom Perignon 2012

Lioco Casa Seca Russian River Valley Chardonnay 2016

Rudd Crossroads Sauvignon Blanc 2018

Marine Layer Lyra Pinot Noir 2019

Jolie Laide Shake Ridge Vineyard Red Blend 2019

Chateau de Fargues 2009

Official Glassware Partner:



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