

Sample Tasting Menu

\$40 per person

Hassun

seasonal local vegetable antipasto
featuring produce from McClendon Farms and Two Wash Ranch

Sashimi 3

(selection based upon availability)

oyster wih ponzu
grapefruit and hamachi
soy, natto marinated tuna

Choice of :

Five Spice Braised Oxtail

wild mushrooms

or

Black Cod Saikyo Yaki

saikyo miso marinated and broiled, spicy daikon slaw

Arai Pastry Black and White Sesame Crème Caramel

house-made sesame lace cookie

Add on:

Miso Marinated Foie Gras

\$22

Hobayaki Leaf Grilled Washugyu Beef with Wild Mushrooms

\$20

Chicken Shabu Shabu

Locally raised chicken and vegetables cooked in chicken broth

Market price

Grilled Sanma

Japanese Surry Pike , ponzu, white truffle oil

\$15

Two Wash Ranch Chawan Mushi

steamed egg custard

Market price

Sashimi

Yellow Fin Tuna, fresh wasabi, soy sauce

Market price

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*** Menu subject to change depending upon availability**