



## **GLOBAL TASTING MENU**

### *Latin America*

#### **STARTER**

##### SCALLOP CEVICHE

dragon fruit | red mustard frill | citrus mango “tiger’s milk”  
togarashi lavosh crackers

##### *Pair with*

##### SCARBOLO SAUVIGNON BLANC

friuli-venezia giulia | italy | 2016

#### **MID COURSE**

##### DUCK CONFIT TACOS

corn tortilla | ponzu cabbage slaw | sesame  
edamame pico de gallo

##### *Pair with*

##### AU BON CLIMAT PINOT NOIR

santa barbara | california | 2015

#### **MAIN COURSE**

##### WAGYU “CARNE ASADA” (5OZ)

cranberry beans | spring onions | red radish  
shiso scallion chimichurri

##### *Pair with*

##### TERRAZAS MALBEC

de los andes reserva | mendoza | argentina | 2015

or

##### MISOYAKI BRAISED PORK BELLY

brentwood sweet corn | shishito pepper  
orange-soy mole reduction

##### *Pair with*

##### SEAN MINOR CABERNET SAUVIGNON

napa valley | california | 2014

#### **DESSERT**

##### FRIED MANZANO BANANA

coconut ice cream | salted caramel | fresh berries

##### *Pair with*

##### SANDEMAN 10 YEARS

port | portugal

Food Only 45

Food with Pairing 68

The chef would like to pay homage to the Nikkei, the Japanese emigrants and their descendants who have created communities throughout the world by combining foreign and unfamiliar ingredients with Japanese technique.

Please join us with this special tasting menu inspired by Nikkei in Latin America.