

# n/naka Modern Kaiseki — Spring 2013

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## Sakizuke

(A PAIRING OF SOMETHING COMMON AND SOMETHING UNIQUE)

TASMANIAN SEA TROUT TARTARE, ASPARAGUS KNOT, ASPARAGUS BUTTER, NASTURTIUM LEAF  
FRENCH SPARKLING, DOMAINE ROSIER "CUVÉE JEAN PHILIPPE", BLANQUETTE DE LIMOUX, FRANCE 2010

## Zensai

(MAIN SEASONAL INGREDIENT PRESENTED AS AN APPETIZER)

FANNY BAY OYSTER WITH SESAME AÏOLI; LOBSTER WITH CARROT PURÉE, ROASTED CARROTS;  
KANPACHI (AMBER JACK) WITH PICKLED DAIKON FROM THE CHEF'S GARDEN; UNAGI WITH AVOCADO SAUCE  
VERDEJO, MARTINSANCHO, RUEDA, SPAIN 2010

## Modern Zakuri

(A MODERN INTERPRETATION OF SASHIMI)

WASHINGTON STATE DIVER SCALLOP, SANTA BARBARA SPOT PRAWN, SANTA BARBARA UNI, YUZU, DASHI BROTH  
PINOT BLANC, DOPFF & IRION, ALSACE, FRANCE 2007

## Suimono

(A BROTH FOR SIPPING)

JAPANESE SEA BREAM, YOUNG BAMBOO RICE, BAMBOO, BAMBOO BROTH  
ROERO ARNEIS, GIOVANNI ALMONDO "BRICCO DEL CILIEGIE", PIEDMONT, ITALY 2011

## Otsukuri

(TRADITIONAL SASHIMI)

TORO (FATTY BIG EYE TUNA), TAI (JAPANESE SNAPPER), SHIMA AJI (STRIPED JACK), KUMOMOTO OYSTER WITH YUZU  
SAKE JUNMAI GINJO, "SHICHIDA" TENZEN BREWERY, SAGA, JAPAN

## Mushimono

(STEAMED DISH)

KEGANI (HAIRY CRAB), JIDORI EGG, DASHI, YUZU ZEST  
MULLER THURGAU, KURTATSCH CORTACCIA, ALTO ADIGE, ITALY 2010

## Yakimono

(GRILLED DISH)

WASHINGTON STATE RAZOR CLAMS, SHIMEJI MUSHROOMS, BRUSSELS SPROUT POTATOES  
PICPOUL DE PINET, DOMAINE DE LAURIER, LANGUEDOC, FRANCE 2010

## Shiizakana

(NOT BOUND BY TRADITION, CHEF'S CHOICE DISH)

SPAGHETTINI WITH SHAVED BLACK ABALONE, PICKLED COD ROE, ITALIAN SUMMER TRUFFLES, GARLIC, PONZU, DAIKON RADISH SPROUTS  
GRECO DI TUFO, VILLA MATHILDE, CAMPANIA, ITALY 2010

## Niku

(MEAT COURSE)

JAPANESE MATSUZAKA A5 RIB EYE ON ISHIYAKI ROCK  
PINOT NOIR, AMPELOS CELLARS "FIDDESTIX VINEYARD", SANTA RITA HILLS, CA 2008

## Sunomono

(SALAD)

HOTARU IKA JAPANESE FIREFLY SQUID, YUZU MISO  
YUZU SAKE, YUZU OMOI, YAMAMOTO, JAPAN

## Shokuji one

(RICE DISH — SUSHI)

TAI (JAPANESE SNAPPER), O-TORO (FATTY BIG EYE TUNA), WILD AJI (SPANISH MACKEREL), AMAEBI (SWEET SHRIMP), SANTA BARBARA UNI (SEA URCHIN), SEARED TORO  
SAKE JUNMAI YAMAHAI KARAKUCHI, TENZEN "SHICHIDA" BREWERY, SAGA, JAPAN

## Shokuji two

(RICE DISH)

SOBA NOODLES, FRESHLY GRATED WASABI, KOMBU DASHI

## Mizumono

(DESSERT)

KABOCHA CHEESECAKE, SEASONAL FRUIT, BLACK SESAME CRÈME BRÛLÉE  
MUSCAT DE BEAUMES DE VENISE, DELAS, RHÔNE VALLEY, FRANCE 2010

MARCH 2013