

FEBRUARY 14, 2025 | KOKO SIPS + BITES

Menu

J, Pinot Gris —————

SHIMA AJI USUZUKURI
薄造り

thinly sliced striped jack cured in yuzu sanbai su garnished with cherry tomato, candied fig, serrano, yuzu tobiko, microgreens, and shima aji aka miso tadaki

CHAWANMUSHI
茶碗蒸し

Japanese egg pudding with edamame, tiger prawn, shiitake mushrooms, tobiko, and shiso

Borsao, Bodegas Rose —————

NIGIRI & SASHIMI OMAKASE
握りと刺身のお任せ

premium nigiri and sashimi selection served over wild black sharri and garnishes

Carnivor, Cabernet Sauvignon —————

KAMOME & MAGURO SANDO
カモメロスとマグロサンド

shoyu roasted duck breast and crispy tuna sandwich served with aka miso demi

Domaine Laurier, Brut —————

RED BEAN RARE CHEESECAKE
小豆レアチーズケーキと抹茶クリームと琥珀糖

Azuki bean rare cheesecake with matcha chantilly cream and kohakutou