

#### 4 courses \$65/person

<b>Artichoke</b>   Negi   Chicken Dashi   Sudachi	14
<b>Oyster</b>   Mustards   Nasturium Dashi	13
<b>Mushroom</b>   Tamago   Sake Lees   Chicken Dashi	15
<b>Cabbage</b>   Cabbage Dashi	15
<b>Unagi</b>   Tempura   Umeboshi	21
<b>Chawanmushi</b>   Shiitake   Brassicas	13
<b>Spot Prawn</b>   Pine Smoke   Prawn Caramel   Oscietra	24
<b>Pork Belly</b>   Parsnip   Curry Leaf	18
<b>A5 Wagyu</b>   Kinpira Carrot   Shiitake	85 +35
<b>Sablefish</b>   Alliums   Kosho   Cod Kabayaki	36 +10
<b>Duck</b>   Turnip   Apple   Sudachi   Matsuyaki	34 +10
<b>Satsumaimo</b>   Truffle   Kimizu   Negi	24
<b>Matsu Experience</b>	140/pp
Supplement Caviar	+15
Supplement Wagyu	+40

Whole table participation required, substitutions and modifications are kindly refused.

#### Dessert

<b>Matcha</b>   Pine   Genmaicha	12
<b>White Chocolate</b>   Sesame   Cocoa   Kokuto Mochi	10
<b>Honey</b>   Chocolate   Sesame	10

Substitutions/modifications are kindly refused. We cannot accommodate gluten allergies at this time. We apologize for any inconvenience this may cause.