



THE FOOD STUDIO

sample menu

CHEF'S TASTING MENU

\$200

Kumamoto Oyster

Shoyu-sake pearls | cucumber yuzu mignonette

Foie gras dofu
Dashi | chive

Yuzu | soy | uni | lobster salt

Kampachi- uni civiche

Pork Toro
Shanso chili dipping sauce

King oyster scallop
Sesame froth | shitake | bock
choy

Fluke nigiri
agadashi | shoyu broth

Monkfish
Sake broth | turnip

Hamachi toro

Porcelet tonkatsu

Miso mayo | kabayaki | ponzu onion | pickled mustard seeds

Shrimp tempura

Bacon truffle emulsion | scallion ginger oil

Matcha

Grilled salmon skin
Eel | kazami nori | bonito

Japanese Matsuzaka A5 waygu toro
Himalayan Salt block | carrot | yuzu kosho | egg

Taiyaki | nutella

Kakigori or Buckwheat ice cream | mini matcha cone

Pricing based on parties of 20 or more. 25% service charge will be added. Additional labor for parties exceeding 3 hours will be charged at \$50 per hour per service person. Price does not include gratuity, alcohol, or travel time. We are happy to accommodate for allergies or dietary preferences.