kabocha

JAPANESE BRASSERIE

Chef's Table / A Special Ten Course Tasting Featuring the Best Ingredients, Changes Nightly 110

raw

Market Oysters / Hot Sauce Granita / Coconut-Lychee Mignonette 3/pc

Wagyu Beef Tartare / Umami Paste / Quail Egg / Chili-Sesame Chips 15

Tuna & Hamachi Mosaic / Fines Herbs / Smoked Bacon / Pickled Shallot 13

Kanpachi Crudo / Scallion & White Soy / Fresh Wasabi Root 14

Sashimi Moriawase / Non Traditional Accoutrements 22

Shellfish Aquarium / Lobster / Oysters / Scallop / King Crab / Prawns / Squid Ink "Coral" / Seaweed Variations 85

small

Fried Shishito Peppers & Caramelized Cauliflower / Curried Artichoke Sauce 7

Kabocha, Corn & Apple Soup / Toasted Chili Oil 8

Warm Salad of Baby Octopus / Fried Yolk / Dark Sesame & Plum Wine Sauce / Crispy Ginger / Pickled Garlic 12

Scallop & Crab Motoyaki / Torched Ponzu Aioli 9

Lobster & Baby Lettuce Salad /Organic Carrot Vinaigrette / Lobster Terrine 16

Wakame Salad / Tempura Eggplant Dumplings / Japanese Cucumber 8

"Psychedelic" Salad / Laughing Bird Shrimp / Edamame / Pickled Daikon / Raspberry Vinaigrette 13

medium

Duck Duck Goose / Duck Breast / Duck Confit / Foie Gras / Gooseberry Preserves 25

Rabbit & Thai Basil Dumplings / Negi Yaki Butter (6) 12

Duck Confit & Fennel Potstickers / Shaved Fennel / Duck Prosciutto / Sour Orange Sauce (5) 11

Asari Steamed Clams / Ichiban Nori / Sake / Beet Pearls 14

Sweet Soy Pork Crepinettes / Mache Salad / Turnip Espuma 14

Shabu Shabu of Prime Ribeye / Enokitake / Mirin Dashi 20

Alaskan King Crab / Miso Butter 28

Japanese Sweet Potato Croquettes / Caper-Shiso Aioli 10

large

Chicken Roulade with Lemongrass Crust / Potato and Celery Root Dauphinoise 22

Teres Major Beef / Caramelized Onion and Green Garlic / Maitake Mushooms / Japanese BBQ sauce / Pommes Frites / "Death Mustard" 32

Center Cut Pork Chop / Asparagus Raviolo / Tangerine Sauce 25

Whole Fried Loup de Mer / Red Rice Ale Tempura / Fermented Black Bean Chili Sauce 29

Seared Silken Tofu / Saffron-Ginger Gastrique / Baby Carrot / Beluga Lentils / Kaffir Lime Leaves 15

Kombu Cured Lamb Loin / Fermented Black Garlic Sausage / Parsnip Cherry Jus 33

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18% gratuity included for parties 6 or more