



KAZE SUSHI

Summer Seasonal Tasting Menu

1st Course – WASABI CREAM SOUP

Fresh wasabi soup with a touch of yuzu served with soft tofu, nameko mushrooms, river crab & garnished with fresh raspberries

2nd Course – NIGIRI SUSHI

Saba - Mackerel garnished with marinated kaiware sprouts, fresh ginger, & kimchee sauce

Katsuo - Bonito topped with a puree of garlic-infused enoki mushrooms & tomatoes garnished with pickled onions & fried garlic

White Tuna - East coast tuna topped with a banana-wasabi puree

Sake - Salmon topped with enoki mushrooms, Japanese white pepper, & luxurious truffle oil

Ika - Japanese baby squid topped with a spicy tobiko sauce

Pairing

Routas Rosè, Rouviere '04

3rd Course – SASHIMI AND MAKIMONO

Lightly seared sea bream wrapped around mountain potatoes & ohba served in a yuzu cream sauce & garnished with yuzu tobiko

Fresh jalepenos & avocado wrapped inside out topped with marinated salmon, sautéed mushrooms & pickled cauliflower

Pairing

Loimer Grüner Veltliner, Austria '04

4th Course – ENTRÉE

Green tea buckwheat noodles tossed with scallops, shrimp, aged olive & Macku's olive cream sauce

Pairing

Gnarly Head Zinfandel, California '04