# SAKE NO HANA

# otsumami

BLACK SUGAR ALMONDS, TSUKIJI MARKET SWEET POTATO CHIPS, SMASHED 'MITSUKOSHI' CUCUMBER

BROOKLYN KURA GRAND PRAIRIE

dry and light with a hint of honeysuckle, layered with an alluring texture

## ZENSai

## BABY ARTICHOKES TEMPURA

nori salt. lemon aioli

#### HAMACHI CRUDO

white ponzu, smoked horseradish cream

#### SUGAR SNAP PEAS

edamame, crème fraiche, sesame-yuzu dressing

#### **G FIFTY**

subtle notes of nectarine, grape and pear with a balanced finish

# temaki & robata

TORO wasabi soy, crispy scallion

- OR -

VEGETABLES - OR - SALMUN marinated ikura, soy avocado, cucumber, shiitake

## ROBATA

shiitake, chicken thigh & iberico secreto

## entrees & rice

## **BLACK SEABASS**

eggplant, komatsuna, lemongrass ponzu

- OR -

**A5 KATA SANKAKU SHOULDER** 

tokyo turnips, black garlic

#### GREEN VEGETABLE YAKIMESHI

edamame, shiso

#### BROOKLYN KURA #14

light bodied with delicate structure and soft aromas of flower, apple, and tropical fruit

## dessert

## KAKIGORI

pineapple compote, passionfruit syrup, coconut lime sorbet

