

# MILA SIGNATURES

# Wagyu Carpaccio



- **Description:** Australian Wagyu Tenderloin carpaccio layered on top of an onion jam, topped off with tofu fennel dots, shiso kombu, and black truffles then garnished with crushed pine nuts, chives, maldon salt, and truffle oil.
- **Sauce:** *Onion jam:* Sweet onions, evoo, coco cola.
- *Tofu fennel:* blended roasted fennel, salt, blk pepper, kombu. Tofu
- **Pickup Time:** 10-12 minutes
- **Allergies:** Onion, truffle, Nuts,

# Wagyu Gyozas



## Description:

6 wagyu beef dumplings steamed then seared on one side served with a butter ponzu sauce

**Filling:** wagyu beef, carrots, zucchini, shiitake, scallions, ginger, salt, blk pepper, shawarma spice

## Sauce:

Butter ponzu: soy, rice vinegar, shichimi, clarified butter

## Garnish:

Micro herbs

## Pickup time:

8-10min

**Allergies:** Gluten, Onions, Sesame, Ginger, Soy, Dairy, Cilantro



# Bone Marrow



## Description:

2 pieces of bone marrows dressed with shiso chimichurri and topped with mezcal cured ikura  
Served with charred sourdough bread

**Sauce:** *Shiso chimichurri*: shiso, shallots, cilantro, salt, blk pepper, rice vinegar, chinese vinegar

*Ikura*: dashi, soy, mezcal

**Garnish:** Micro cilantro

**Pickup time:** 12-15min

**Allergies:** Gluten, Soy, Cilantro, Onions, Alcohol

**M.E.P.** Demi Tasse Spoon

# Mushroom Hot Pot



- **Description:**

Sushi rice simmered in shiitake broth, truffle oil, truffle butter, shaved truffle, Seasonal mushrooms. (Lobster mushroom, oyster mushroom, trumpet mushroom.)

- **Garnish:** Shaved black truffle, Mixed Micro Greens

- **Pickup time:** 15 minutes

- **Allergies:** Soy, Onions, Garlic, Alcohol, Dairy

- **M.E.P.** Wooden Spoon