

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