

SAUTE 1

## MISO SOUP

**STATION:** SAUTE 1

**MAIN INGREDIENTS:** MISO SOUP

**CONDIMENTS/FINISHING:** WAKAME, TOFU, SCALLION

**SAUCE/DRESSING:** NONE

**AMOUNT PER DISH:** 7OZ

**DESCRIPTION:** MISO SOUP, TOFU, SEAWEED, SCALLION

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** NO TOFU, NO SEAWEED, NO SCALLION

**ALLERGIES:** SOY, GLUTEN, ONION

**Notes:**

## SHISHITO PEPPER, TOSAZU MISO

**STATION:** SAUTE 1

**MAIN INGREDIENTS:** SHISHITO PEPPER

**CONDIMENTS/FINISHING:** MILA SPICE

**SAUCE/DRESSING:** TOSAZU MISO

**AMOUNT PER DISH:** 12-15 PIECES

**DESCRIPTION:** SHISHITO PEPPER, TOSAZU MISO

**MARKING:** CHOPSTICK FRIENDLY

**SUBSTITUTIONS:** PLAIN

**ALLERGIES:** SOY, GLUTEN

**Notes:**

HERBS-MISO MARINATED CHICKEN, SEASONAL  
VEGETABLES, THYME CHICKEN JUS

**STATION:** SAUTE 1

**MAINE INGREDIENTS:** ORGANIC CHICKEN

**CONDIMENTS/FINISHING:**CHIVES

**SAUCE/DRESSING:** THYME CHICKEN JUS

**AMOUNT PER DISH:** 1 SKIN-ON ARILINE BREAST

**DESCRIPTION:** HERBS-MISO MARINATED CHICKEN, SEASONAL VEGETABLES, THYME CHICKEN JUS

**MARKING:** CHOPSTICKS FRIENDLY, MEAT ALREADY SLICED

**SUBSTITUTIONS:** NONE

**ALLERGIES:** ONION, SOY GULTEN,

**Notes:**

## COLORADO RACK OF LAMB, MACASAMIA SHISO PESTO

**STATION:** SAUTE 1

**MAINE INGREDIENTS:** COLORADO LAMB, ROASTED HEIRLOOM CARROTS

**CONDIMENTS/FINISHING:** MALDON SEA SALT

**SAUCE/DRESSING:** MACADAMIA-SHISO PESTO

**AMOUNT PER DISH:** 3 BONES RACK

**DESCRIPTION:** COLORADO RACK OF LAMB, ROASTED HEIRLOOM CARROTS, SHISO-MACADAMIA PESTO

**MARKING:** CHOPSTICKS FRIENDLY, MEAT ALREADY SLICED

**SUBSTITUTIONS:** SAUCE

**ALLERGIES:** SEE BELOW

### Notes:

**SHISO-MACADAMIA PESTO:** NUT, GARLIC, DAIRY/CHEESE

## SEASONAL MUSHROOM RISOTTO, TRUFFLE-SAGE BEURRE NOISETTE



**STATION:** SAUTE 1

**MAIN INGREDIENTS:** RICE, SEASONAL MUSHROOM, TAKENOKO

**CONDIMENTS/FINISHING:** MALDON SALT, PARMESAN CHEESE, TRUFFLE-SAGE BEURRE NOISETTE

**SAUCE/DRESSING:** TRUFFLE-SAGE BEURRE NOISETTE

**AMOUNT PER DISH:** 110GR

**DESCRIPTION:** MUSHROOM RISOTTO, TRUFFLE-SAGE BEURRE NOISETTE, PARMESAN CHEESE

**MARKING:** BEURRE NOISETTE TO BE POURED TABLE SIDE, TABLESPOON NEEDED TO MIX THE RISOTTO, 1 TABLESPOON FOR SERVICE

**SUBSTITUTIONS:** NO BUTTER, NO CHEESE

**ALLERGIES:** DAIRY, SEAFOOD, SOY, GLUTEN, ONION, MUSHROOM

**Notes:** TAKENOKO IS JAPANESE WORD FOR BAMBOO.

## SHAWARMA-SPICED WAGYU DUMPLINGS, BUTTER PONZU



### Notes:

**STATION:** SAUTE 1

**MAIN INGREDIENTS:** WAGYU

**CONDIMENTS/FINISHING:** CHIVES

**SAUCE/DRESSING:** TOGARASHI BUTTER PONZU

**AMOUNT PER DISH:** 6 PCS

**DESCRIPTION:** A5 WAGYU DUMPLINGS, TOGARASHI BUTTER PONZU

**MARKING:** CHOPSTICKS FRIENDLY, TABLESPOON NEEDED

**SUBSTITUTIONS:** NO CHIVES

**ALLERGIES:** EGG, GLUTEN, MUSHROOM, CHILI/SPICE, ONION, GARLIC, CELERY

## BONE-IN RIBEYE, ROMESCO SAUCE

**STATION:** SAUTÉ 1

**MAIN INGREDIENTS:** 28 DAY DRY AGE PRIME BONE IN RIB EYE

**CONDIMENTS/FINISHING:** MALDON SEA SALT

**SAUCE/DRESSING:** THYME ROSEMARY ROMESCO

**AMOUNT PER DISH:** 16 OZ

**DESCRIPTION:** BONE-IN RIB EYE, ALREADY SLICED

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** SAUCE

**ALLERGIES:** SEE BELOW

### Notes:

**THYME-ROSEMARY ROMESCO:** ONION, GLUTEN, VINEGAR/SULFITE, GARLIC, NUTS, SPICE/CHILI



## TENDERLOIN, BALSAMIC TERIYAKI

**STATION:** SAUTE 1

**MAIN INGREDIENTS:** BEEF TENDERLOIN

**CONDIMENTS/FINISHING:** MALDEN SALT

**SAUCE/DRESSING:** BALSAMIC TERIYAKI

**AMOUNT PER DISH:** 8 OZ

**DESCRIPTION:** TENDERLOIN, BALSAMIC TERIYAKI

**MARKING:** CHOPSTICKS FRIENDLY, ALREADY SLICED

**SUBSTITUTIONS:** SAUCE

**ALLERGIES:** SEE BELOW

### Notes:

**BALSAMIC TERIYAKI:** ONION, GARLIC, SOY, GLUTEN, VINEGAR/SULFITE

## STEAMED KUROMAME, ANTIBES FLEUR DE SEL

**STATION:** SAUTE 1

**MAIN INGREDIENTS:** KUROMAME

**CONDIMENTS/FINISHING:** ANTIBES FLEUR DE SEL

**SAUCE/DRESSING:** TRUFFLE OIL FOR \$2 EXTRA

**AMOUNT PER DISH:** 5oz.

**DESCRIPTION:** STEAMED KUROMAME, ANTIBES FLEUR DE SEL

**MARKING:** EXTRA BOWL NEEDED FOR EMPTY SHELLS

**SUBSTITUTIONS:** NO SALT

**ALLERGIES:** SOY

**Notes:** KURO EDAMAME ARE BLACK OR DARK GREEN, THEY ARE SWEETER THAN REGULAR EDAMAME

SAUTE 2

TOGARASHI JAPANESE BOUILLABAISSE,  
SANSO-Sesame CROUTON, ROUILLE  
ESPUMA



**STATION:** SAUTE 2

**MAIN INGREDIENTS:** SCALLOP, SNAPPER, BRANZINO,

**CONDIMENTS/FINISHING:** ROUILLE, FENNEL, CROUTON, MILA SPICE

**SAUCE/DRESSING:** BOUILLABAISSE BROTH

**AMOUNT PER DISH:** 3oz.

**DESCRIPTION:** JAPANESE BOUILLABAISSE, FISH BITES, ROUILLE ESPUMA

**MARKING:** TABLESPOON NEEDED

**SUBSTITUTIONS:** NO CROUTON

**ALLERGIES:** SEAFOOD, SHELLFISH, SOY, GLUTEN, CHILI/SPICE

**Notes:** BOUILLABAISSE IS A TRADITIONAL FISH SOUP FROM MARSEILLE, SOUTH OF FRANCE.

## MOROMI MISO CHILEAN SEABASS, PICKLED FENNEL SALAD



**Notes:**

**STATION:** SAUTE 2

**MAIN INGREDIENTS:** CHILEAN SEABASS

**CONDIMENTS/FINISHING:** PICKLED FENNEL SALAD

**SAUCE/DRESSING:** MOROMI MISO

**AMOUNT PER DISH:** 7oz

**DESCRIPTION:** MOROMI MISO CHILEAN SEABASS, PICKLED FENNEL SALAD

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** NONE

**ALLERGIES:** SEAFOOD, ONION, SOY, GLUTEN, GARLIC, VINEGAR/SULFITE

## DIVER SCALLOPS, PAN SEARED FOIE GRAS, KABOCHA PUREE



### Notes:

**STATION:** SAUTE 2

**MAIN INGREDIENTS:** U10 SCALLOPS, FOIE GRAS, KABOCHA PUREE

**CONDIMENTS/FINISHING:** TOMATO JAM, SQUID INK TUILE

**SAUCE/DRESSING:**

**AMOUNT PER DISH:** 3PCS

**DESCRIPTION:** U10 SCALLOPS, PAN SEARED FOIE GRAS ,KABOCHA PUREE, SQUID INK TUILE

**MARKING:** CHOPSTICKS FRIENDLY

**SUBSTITUTIONS:** NONE

**ALLERGIES:** SHELLFISH, ALCOHOL, DAIRY, CHILI/SPICE, SEAFOOD, GLUTEN, ALCOHOL, GARLIC

## TRUFFLE-ROSEMARY WHOLE MAINE LOBSTER, SEASONAL MUSHROOMS



**Notes:**

**STATION:** SAUTE 2

**MAIN INGREDIENTS:** MAINE LOBSTER

**CONDIMENTS/FINISHING:** PICKLED CRISPY SHALLOTS

**SAUCE/DRESSING:** TRUFFLE-ROSEMARY BUTTER

**AMOUNT PER DISH:** HALF 1.5lb LOBSTER

**DESCRIPTION:** HALF MAINE LOBSTER, SEASONAL MUSHROOMS, TRUFFLE-ROSEMARY

**MARKING:** CHOPSTICKS FRIENDLY, SAUCE TO BE POURED AT THE TABLE.

**SUBSTITUTIONS:** NO PICKLED SHALLOTS

**ALLERGIES:** SHELLFISH, DAIRY, GLUTEN, SOY, VINEGAR/SULFITE, GARLIC, MUSHROOM, ALCOHOL, ONION/SHALLOT

## WHOLE DOVER SOLE PLANCHA

**STATION:** SAUTE 2

**MAIN INGREDIENTS:** WHOLE DOVER SOLE

**CONDIMENTS/FINISHING:** MALDEN SALT AND BLACK PEPPER

**SAUCE/DRESSING:** LEMON SHISO

**AMOUNT PER DISH:** 1 LB

**DESCRIPTION:** WHOLE DOVER SOLE PLANCHA WITH LEMON SHISO

**MARKING:** CHOPSTICK FRIENDLY, SAUCE ON THE SIDE, TABLE SIDE SERVICE

**SUBSTITUTIONS:** NONE

**ALLERGIES:** SHELLFISH, GLUTEN, SOY, GARLIC, ALCOHOL, ONION/SHALLOT

**Notes:**



## WHOLE LOUP DE MER PLANCHA

**STATION:** SAUTE 2

**MAIN INGREDIENTS:** WHOLE LOUP DE MER

**CONDIMENTS/FINISHING:** MALDEN SALT AND BLACK PEPPER

**SAUCE/DRESSING:** SAUCE VIERGE

**AMOUNT PER DISH:** 2 LB

**DESCRIPTION:** WHOLE LOUP DE MER PLANCHA WITH SAUCE VIERGE

**MARKING:** CHOPSTICK FRIENDLY, SAUCE ON THE SIDE, TABLE SIDE SERVICE

**SUBSTITUTIONS:** NONE

**ALLERGIES:** SHELLFISH, GLUTEN, SOY, GARLIC, ALCOHOL, ONION/SHALLOT

**Notes:**

## LOUP DE MER FILET PLANCHA

**STATION:** SAUTE 2

**MAIN INGREDIENTS:** LOUP DE MER

**CONDIMENTS/FINISHING:** MALDEN SALT AND BLACK PEPPER, CONFIT BELL PEPPER

**SAUCE/DRESSING:** SAUCEE VIERGE

**AMOUNT PER DISH:** 250 GR

**DESCRIPTION:** LOUP DE MER FILET PLANCHA , CONFIT BELL PEPPER, SAUCE VIEGRE

**MARKING:** CHOPSTICK FRIENDLY, SAUCE ON THE SIDE

**SUBSTITUTIONS:** NONE

**ALLERGIES:** SHELLFISH, GLUTEN, SOY, GARLIC, ALCOHOL, ONION/SHALLOT, VINEGAR

**Notes:**