

THE HIKARI EXPERIENCE

KATSUO TATAKI

Seared bonito fish, sweet onion shoyu, radish, shiso leaves

SEASONAL SASHIMI

Ora King salmon, hamachi, chu-toro

HIRATAKE TEMPURA

Oyster mushrooms, spicy aioli, truffle salt, shaved truffle

CHAWANMUSHI

Steamed egg custard, oyster mushrooms, edamame beans, ikura

TORO BELLY MAKI

NIGIRI

Kasugodai / Madai / Kohada / Ora King Salmon / Cured Akami
Chu-toro / Otoro

WAGYU TARTARE

Tarragon miso, black garlic aioli, wasabi oroshi, summer black truffle

MISO SOUP

Shiitake mushroom, soft tofu, scallion, kombu

KIMCHI FRIED RICE

Enoki mushroom, kimchi cabbage, scallion, fried egg, kizami nori

WAGYU RIBEYE OR LAMB CHOP

Baby carrot, broccoli puree, black garlic mashed potato

MATCHA PANNA COTTA

Passion fruit sorbet, ginger foam

\$180

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.*