



**Buckwheat Blini with Smoked Salmon, and Osetra Caviar**

*Toki Whisky, Amara Nonino Quintessentia, Aperol, and Lime*



**Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream**

*Roku Gin, Yuzu, and Champagne*



**Branzini with Fennel Purée, Saffron-Orange Emulsion, and Caper Raisin Relish**

*Hibiki Harmony, Lemon, and Poppyseed Meringue*



**Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise**

*Yamazaki 12 and Candied Black Trumpet Mushroom Powder*



**French Toast with Caramelized Apples, Vanilla Cream, and Brioche Ice Cream**

*Cereal-Grain Milk Washed Legent Whiskey, Bourbon Barrel Maple Syrup, and Charred-Corn Oil*



**Suntory Tasting Menu \$295**

*A 7% surcharge is added for San Francisco Employer Mandates  
Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may  
increase your risk of foodborne illness, especially if you have certain medical conditions.*