

DISCOVER TOCHIGI WAGYU

FIVE-COURSE DINNER FEATURING WAGYU FROM JAPAN'S TOCHIGI REGION

WEDNESDAY, FEBRUARY 18, 2026

AMUSE

wagyu tartare tartlet, white soy vinaigrette, quail egg

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Brut, Veuve Clicquot "La Grande Dame," Champagne, France 2015

1ST COURSE

seared tataki, sesame yuzu, marinated bok choy, hazelnut and shallot crumble

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*Sake, Senkin "Modern," Tochigi, Japan
Junmai Sake, Kikunosato "Daina Chokara," Tochigi, Japan*

2ND COURSE

wagyu consommé, chuck eye, galangal and ginger broth, grilled maitake

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Pinot Noir, Walter Scott "Sojeau Vineyard," Eola-Amity Hills, Oregon 2023

3RD COURSE

surf and turf, miso marinated new york strip, seared scallop,
lemongrass butter, snow peas

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Bordeaux Blend, Opus One, Napa Valley, California 2017

TOCHIGI STRAWBERRY VACHERIN

sablé, strawberry sorbet, strawberry compôte, pepper mousse, fresh strawberry,
strawberry dusted meringue, strawberry sauce

&

Rosé of Sparkling Sake, Hou Hou Shou, Okayama, Japan

don's
PRIME