

Shogun Sushi and Sake Bar
Welcomes the Collectors Club
With their exalted leader Bob Schaffer

Natsume Kaiseki (Summer Seasonal Tasting)

Course 1 – Hassun (Starter)

Hokkaido scallops, blood orange gastrique, alea sea salt, shishito peppers, lily bulbs, ramps oil

Course 2 – Suimono (Soup)

sous vide lobster, bunapi-shimeji mushroom, asparagus, lotus, kombu bonito consommé

Course 3 – Otsukuri (Sushi & Sashimi)

blue fin tuna toro nigiri, hamachi, tai, fresh hand grated wasabi, shio koji shoyu

Course 4 – Hashiyasume (Intermezzo)

chilled savory egg custard, shitake mushroom, shrimp, uni, ikura, edamame

**Course 5 – Yakimono to Gohan
(Grilled entrée and rice)**

grilled sanma, local tri color carrots, king oyster mushroom, citrus, shiso seasoned rice

Course 6 – Mizumono (Dessert)

rose water rain drop cake, roasted kinako, kuromitsu syrup, lychee, strawberry, matcha tea

Presented by
Elisa and Jose Arteche - Owners
Brandy Deragon – General Manager
Martin Castro - Head Sushi Chef
Hendro Wahyudiono - Chef de Cuisine