



August 6, 2026

Welcome Snacks and Sips

Tuna Cutting Demonstration

Sake Toast with Chef Jason

Lobster Ceviche

with capers, red onion, lime, and sea salt

Seared Hokkaido Scallop

finished with yuzu kosho

Wasabi Cracker with Tuna

crispy wasabi cracker topped with the tuna

Hairy Crab & Uni Don

Hokkaido hairy crab and uni over seasoned sushi rice

King Salmon Sashimi

three pieces served with mango-wasabi salsa

Black Pepper Tuna

three pieces with garlic-jalapeño salsa

Chu-Toro Carpaccio

thinly sliced with chef's finishing touches

Tuna Sashimi Trio

showcasing the diversity of bluefin tuna

A5 Wagyu Truffle Nigiri

Japanese A5 wagyu topped with fresh truffle

Tuna Nigiri Trio

highlighting different cuts of the fish

Tuna Scallion Maki

handcrafted tuna and scallion roll

Toro Takuan Caviar Hand Roll

fatty tuna, takuan, and caviar