



SHKODÉ CHOPHOUSE

TASTE OF JAPAN

THE GATHERING

chef curated selections of meats-cheese-assorted crackers
seared ahi tuna tartar on sesame wontons bao buns-braised beef dumpling station

"THE BITTERSWEET" HAKU VODKA

made from 100% Japanese white rice

THE APPETIZER

chicken katsu
enoki-tonkatsu sauce-cabbage

"TASTE OF HARMONY" HIBIKI WHISKY

malt and grain whisky from the house of suntory

STARTER

gem salad
winter citrus-pecorino-walnuts-yuzu vinaigrette
smoked "porcelet" pork belly
mentsuyu-kewpie-namasu

ROKU GIN

malt and grain whisky from the house of suntory

MAIN EVENT

gold wagyu "pillow" zabuton steak
turnips-beef tallow chimichurri-beef jus

SUNTORY AO WORLD WHISKY

malt and grain whisky from the house of suntory

DESSERT

yuzu cheesecake
blueberry curd-white chocolate crunch

THE YAMAZAKI 12 YEAR

a 12-year premium single malt, from Japan's top producer

Executive Chef: Josef Huber
Chef de Cuisine: Balal Darwich

tax and an 18% service charge are included.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness; especially if you have certain medical conditions

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