

MENU STORY

Travelling Series: Japan

While we've generally celebrated Japan in the winter months we're choosing to feature Japan in the Spring this year. With the impending cherry blossom trees coming into bloom there is an obvious reminder of what Japan has contributed to us.

To that end this year's Japan menu is going to be less about replicating authentic Japanese and more about highlighting the influence that Japan has had on Modern restaurants and the way we eat, enjoy, and approach food today.

In the early '90s adding a Japanese touch meant wasabi mashed potatoes and soy beurre blanc. Meaning the foods we would normally eat in a Western restaurant just with a Japanese ingredient mixed in.

I didn't understand tempura until I went to Japan, we'll be highlighting tempura with one of my favorite spring ingredients: Takenoko. A chirashi bowl is not only a great way to highlight amazing sashimi, but to show the versatility and character of Japanese short grain rice.

Japanese beef seems to be showing up again in a multitude of forms these days. We'll be grilling ours with miso, a technique I learned in Japan at a restaurant Minoru Ogawa took me to back in 2006.

There are certainly going to be a few other treats in between, but we look forward to sharing with you how Japan has influenced us over the years. -Eric Ziebold, Chef