

MÉTIER

Sunday Traveling Series 2025: Japan

TAKENOKO TEMPURA

marinated Avocado, Shaved Radish, Green Tea Salt and Clementine Glaze

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MÉTIER CHIRASHI BOWL

*Seasoned Japanese Short Grain Rice, Kanpachi, Akamutsu, Toro and Maguro Sashimi
With Yuzu Kosho Condiment*

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BROILED HAY SMOKED AJI

Cabbage and Shrimp Shu Mai and Ponzu

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MISO GRILLED JAPANESE KUROGE BEEF

King Trumpet Mushrooms, Crispy Yuba Salad with Beet-Ginger Emulsion

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LANCASTER COUNTY SHOAT TONKATSU

Stir Fry Cabbage and Toasted Sesame Emulsion

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ROASTED NASHI PEAR

Kabosu Sorbet and Honey Tuile

\$175 per guest (exclusive of tax and 20% service charge)