

# KAMEHACHI – NORTHBROOK

## Omakase Menu / December

### Soup / 吸物

clear soup made from kombu and fish bones, Japanese squid ball, shiitake mushroom, scallion

### Assorted Appetizers / 前菜盛り

- fried japanese seabream with spicy rice cracker
- prosciutto sushi, gorgonzola, shiso
- king crab puff, peach perée, wasabi
- miso marinated organic tofu w/ sun-dried tomato salsa
- dashimaki tamago / Japanese egg omelette with black truffle
- pickled cherry tomato

### Sashimi / 刺身

madai / Japanese seabream carpaccio, pear, radish, chervil, berry purée, yuzu vinaigrette, pink peppercorn

### Grilled / 焼物

sawara / Japanese Spanish mackerel w shibaduke pickles, shishito pepper, myoga, mirin glaze, shiso

### Sushi / 鮓

makokarei / Japanese flounder, plum paste, shiso, okinawa sea salt, citrus sudachi

hotate / Hokkaido scallop kombu pressed, salted kombu, australian sea salt, yuzu

maguro akami / bigeye lean tuna, pickled wasabi

aji / jack mackerel, scallion, sesame onion sauce

saba / marinated mackerel, ginger, shiraita kombu sheet

sake & ikura temaki / hand roll salmon, marinated salmon roe, dill, lemon zest

tako / octopus, yuzu pepper, serrano pepper, cilantro, garlic oil

hamachi / seared yellowtail, white truffle oil, garlic chip

torotaku / chopped fatty bluefin tuna, Japanese pickled radish

### Dessert / 甘味

amazake panna cotta, okinawa brown sugar syrup, soybean flour, fuji apple chips, pistachio

### Hojicha Tea / 焙茶

Total Sales Price \$120 /person

By Chef Nobu Kobayashi