

ABOUT THE CHEF

Chef Takashi is a James Beard Award-winning chef whose work at the acclaimed Tribute restaurant helped shape Detroit's modern dining scene. Known for blending Japanese precision with French technique and American ingredients, his cooking is defined by balance, restraint, and a deep respect for flavor. His tasting menus are thoughtful, refined, and rooted in decades of experience.

- Wine & Sake Pairing \$45 - // \$14 by the glass

Big Little 'C3-Pinot' Brut - Leelanau Peninsula, MI

Uka, Jumai Daiginjo, Sparkling Sake-Nihonmatsu, Fukushima, JP

Masumi, Jumai 'Okuden Kansukuri'-Suwa, Nagano, JP

2023 BOS 'Wishflower' - Old Mission Peninsula, MI

2023 Modales, Syrah - Lake Michigan Shore, MI

- Reserve Wine & Sake Pairing \$75 - // \$25 by the glass

Veuve Fourny, Blanc de Blanc, Extra Brut, 1er Cru 'Vertus'-Champagne, FR

Uka, Jumai Daiginjo, Sparkling Sake-Nihonmatsu, Fukushima, JP

Masumi, Jumai 'Okuden Kansukuri'-Suwa, Nagano, JP

2021 Melanie Pfister 'Rendez-Vous en Blanc'-Alsace, FR

2021 St. Innocent 'Freedom Hill Vineyard' - McMinnville, Willamette Valley, OR

- Beer Pairing -

Kiuchi Brewery, Hitachino Nest, White Ale \$13

Chef Takashi Yagihashi



WELCOME

AMUSE BOUCHE

MISO-DENGAKU OF JAPANESE EGGPLANT &
FIRM TOFU

SPICY SALMON TARTARE, CRISPY SUSHI RICE

TRUFFLE-CHICKEN GYOZA, HOT MUSTARD
AIOLI

OBANZAI SAKIZUKE

CHICKEN NANBAN

SOY CARAMEL KURO-BUTA PORK BELLY

KABOCHIYA KURINI, KOYA-TOFU, SNAP PEA,
SESAME-MISO

OTUKURI

CARPACCIO OF HOKKAIDO SCALLOPS
sumiso vinaigrette, oba puree

HASUN

PEEKYTOE CRAB & YUBA

soy milk chawanmushi, water chestnuts, shimeji
mushroom, english pea

MUKOZUKE

CRUDO OF KAGOSHIMA 'BURI' HAMACHI
black garlic, citrus-bonito broth

SUZUKANA (INTERMEZZO)

KYOHU GRAPE ICE

WANMONO

EBI- SHINJO , MIZUNA , TOKYO TURNIP,
MAITAKE MUSHROOM, DASHI BROTH

TOKURI

SAIKYO MISO-MARINATED BAKED ORA KING
SALMON

asparagus, hijiki seaweed, pickled celery

SHIIZAKANA

SEARED AMERICAN WAGYU BEEF

trumpet mushroom, shishito pepper,
tsukedare sauce

MIZUMONO (SWEETS)

GREEN TEA SHEEP MILK YOGURT PANNA
COTTA

yuzu gelée, gooseberry compote,
almond financier, sweet red beans