

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

Echigozakura, Daiginjo, Sake - Ibaraki, JP

2023 BOS 'Wishflower' - Old Mission Peninsula, MI

2023 Modales, Syrah - Lake Michigan Shore, MI

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

Domaine Gruhier - Cremant de Bourgogne, FR

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

Echigozakura, Daiginjo, Sake - Ibaraki, 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

OBANZAI

BAKED SABLE FISH

saikyo miso-marinated, crispy rice cake

SALT COD CROQUETTE

garlic aioli

TSUKUNE CHICKEN KUSHIYAKI

tsukedare sauce

SAKIZUKE

SOY-PASTRAMI ORA KING SALMON

fennel & cucumber salad,
jerusalem artichoke potato pancake

WANMONO

HEIRLOOM TOMATO SOUP

maine sweet shrimp, tofu, oba leaves

HASUN

SEARED SCALLOP

mochi-gnocchi, maitake mushroom,
golden raisin, cauliflower & caper brown butter

TOKURI

SAUTEED BLACK SEA BASS

flageolet beans & swiss chard fricassee,
herbal ocean broth

SHIIZAKANA

GLAZED INDIANA DUCK BREAST & LEG CONFIT

citrus & star anise glaze,
picked cucumber & pink radish,
pineapple quiche, steamed bao

MIZUMONO (SWEETS)

KABOCHIYA SQUASH CARAMEL FLAN

MINI-MONBLANC