

WORLD KITCHEN

Private Chef Services

Friday, January 3, 2025

Omakase: 7:00 PM

Guests: 8 Adults

Menu

Chef Table Dining

"In Your Kitchen"

Omakase

Three Chef Collaboration

Chef David, Chef Mikey, Chef Owen

Crudo

Big Eye Tuna Sashimi, IndoChina Flavored Ponzu, Thai Basil, Finger Cucumber, Tiny Breakfast Radish
Hamachi Belly Sashimi, Sugar & Lolly Bomb Tomatoes, Japanese Crunchy Garlic Sauce, Jalapeño, Orange
Dragon Scales, Shiso Mint Leaf, Big Eye Tuna Tartare, Ocean Greens, Tamari Tart Cherry Teriyaki
King Salmon Dorsal Fin, Thai Sriracha Chimichurri, Scallion Crispy Rice Cake
Albacore Tuna Tartare, EVOO, Jalapeño, Red Onion, Garlic, Scallion, Lime, Cevicheria Chip

Nigiri

Big Eye Tuna, Hamachi Belly Loin, New Zealand King Salmon & Kaffir Lime, Aji & Ginger, Snapper
Traditional Accompaniments, Tiny Garden Vegetable

Tao Charcoal Burner

Maple & Apple Hardwood Charcoal

Maitake & Yellow Oyster Mushrooms, Pistachio Emulsion

Chinese Eggplant, Katsuo Fumi Bonito Flake Furikake, Cilantro, Green Onion, Lemon Rind Vinaigrette
Wagyu Score Nine TriTip, Many Spices Rub, Grilled Tiny Leeks, Chimichurri Paste

Tempura

Maitake Mushroom, Shishito Pepper, Japanese Eggplant, Wildé Patagonia Shrimp
Montmorency Tart Cherry Tamari Teriyaki, Spicy Cambodian Nuoc Cham, Sesame Ginger Pickles