

Bloom

S U S H I

OMAKASE – 4 COURSES

45 \$

Miso–Ginger Squash Soup

Miso broth enriched with coconut cream, pumpkin and ginger purée, topped with roasted pumpkin seeds.

or

Crispy Zucchini with Asparagus Garnish

Tempura-fried zucchini topped with asparagus tartare, Inari tofu, avocado, cucumber, spicy sauce, yuzu, teriyaki, and crunchy peanuts.

Japanese-Style Beet Carpaccio

Thin-sliced beets, house pesto, balsamic reduction, arugula, vegan feta, pistachios, miso–sesame sauce.

or

Fried “Calamari”

Fried heart of palm with miso sauce and cucumber.

Discovery Platter

12 pieces: Kamikaze Somon, Harvest, Fuji, Dragon Eyes, Mangoo, Avocado.

Matcha & Yuzu Panna Cotta

Served with strawberry, blueberry, and masago arare.

