



## Caviar Tasting

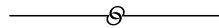
*\$75 per person*

# SUSHIMOTOS

### Kumamotos / White Truffle Oil Mignonette

**KALUGA HYBRID;**

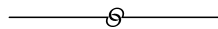
*Large, dense, and rich beads. Providing complimentary texture to the oyster and enough body to balance the white truffle*



### Crab / Crostini / Uni Custard / Soft Quail Egg

**ROYAL OSSETRA;**

*Elegant, savory, with a well-balanced brine. Vibrant enough to stand out, yet delicate enough not to overpower the accompanying seafood*



### Akaushi Beef / Foie Gras / Caviar Aioli

**TSAR IMPERIAL BELUGA HYBRID OR TSAR IMPERIAL BAIKA;**

*Bright, clean, oceanic notes to counter the earthy richness of the Akaushi and Foie Gras*