

# WILD COAST

## OMAKASE

SPRING 2019

CUCUMBER, HONEYDEW, MINT

GRILLED KUMAMOTO OYSTER

ALBACORE & HERB FLOWERS

HIRAMASA

STEELHEAD

HIRAME & ENGAWA

AJI

KINMEDAI

TREVALLY

BLACK COD

AKAMI

CHU TORO

OTORO

CHARCOAL GRILLED SABA

TUNA & DAIKON

TAMAGO

GRILLED PINEAPPLE

@WILDCOASTSUSHIBAR

@TREEBONESRESORT

## BEVERAGE PAIRING 60

### SAKE

JUNMAI GINJO 15/28  
HONEYDEW, MEDIUM BODY

HONJOZO 12/22  
DRY, EARTHY, BOLD

SPARKLING DASSAI 36  
BALANCED, SPARKLE, VELVETY

JUNMAI DAIGINJO 28/50  
FLORAL, DELICATE, SMOOTH

NIGORI 12/22  
COCONUT, SILKY FINISH

### WINE

RIESLING 9/32  
HERBAL, GREEN APPLE, VIBRANT

ALBARINO 15/48  
CITRUS BLOSSOM, WHITE PEACH

VIOGNIER 10/34  
DRY, HONEYSUCKLE, PEAR

CHARDONNAY 12/40  
CRISP, STONE FRUIT, BALANCED

PINOT NOIR 15/50  
BRIGHT, LIGHT, EARTHY

CABERNET SAUVIGNON 12/40  
SPICE, PLUM, BRIARWOOD PIPE

BOUZY GRAND CRU 60  
TOASTY, RED CURRANT, MINERAL FINISH

KIRIN ICHIBAN 8  
JAPANESE LAGER

GUNPOWDER GREEN TEA 5

ROASTED BUCKWHEAT TEA 5