

BLOCK KITCHEN + BAR

DINE AROUND TASTING MENU 2025

OYSTER

IKURA | DAIKON | AGED PONZU
Yoshinogawa Gokujo Ginjo Sake

CORN POTAGE

ROASTED CORN POWDER | BUTTER BRIOCHE CROUTON
Carmel Road Chardonnay

GRILLED SCALLOP

CRISPY RICE | FRISEE | SAKE BEURRE BLANC
Shikuwasa Spritz

SHORT RIB

SHIITAKE | FINGERLING POTATOES | YUZU KOSHO DEMI
Black Sage Cabernet Franc

MATCHA TIRAMISU

ADZUKI WHIP | CHARRED STRAWBERRY GEL | WHITE CHOCOLATE
Homare Strawberry Nigori Sake

COURSED TASTING MENU \$65

DRINK PAIRING MENU \$55