

SAKE & GOGO

by Kevin Grangier

Happy Birthday Rachel!

July 7, 2026

start

choice of

White Miso Soup | Tofu – Wakame – Scallion

Mizuna Ginger Salad | Japanese Spring Mix – Cherry

Tomato – Shaved Red Onion – Pine Nuts – Sweet

Ginger Dressing

Sunomono | Cucumber – Sesame – Wakame –

Sunomono Sōsu

cold

served izakaya style

Salmon Nigiri | High Quality Salmon, Rich

Tuna Nigiri | Highly Prized Lean Tuna

Butter Poached Lobster Roll | Shrimp Tempura –

Prosecco & St. Germain Gelée – Shiso – Cucumber –

Spicy Mayo – Eel Sauce

Ora King Salmon Crudo | Ikura – Soy-Cured Egg Sōsu

Hamachi Tiradito | Onion Salad – Chives –

Chogochujang Sōsu

hot

served izakaya style

Spicy Tuna Crispy Rice | Nakauchi Tuna – Red Tobiko

– Pressed Rice

Wagyu Pot Stickers | Wagyu Beef – Dumpling – Sōsu

Wagyu Croquette | Tonkatsu Sōsu – Remoulade –

Micro Greens – Scallion

main

served izakaya style

Mero Seabass | Saikyo Yaki – Hajikami – Takuan

Prime Rib Negima | Ribeye – Bourbon Teriyaki

Sōsu – Scallion

sweet

served izakaya style

Chef's Selection | Chef's curated dessert selection

signature izakaya

95 per person