



noca and Nobuo August Tasting Menu

Thursday August 27

First Course

Tasting of Japanese Kanpachi

Jasmine Tea Poached Sashimi / Tartare - Ginger, Chive, Cucumber, Lotus Chip
Cold Smoked-Spanish Olive Oil, Fresh Wasabi, Lucques Olives,
Oven Dried Tomatoes

Rihaku "Wandering Poet" Junmai Ginjo

Second Course

Raviolo

Laughing Bird Shrimp, Lobster Mushrooms, Lobster Nage

Raphael Palacios "Louro Do Bolo" Godello 2007

Third Course

Warm Duck Breast Salad

(Zinfandel, Ginger, Soy Marinated Duck) McClendon's Mixed Greens, Fresh Figs

Patz & Hall "Sonoma Coast" Pinot Noir 2007

Dessert

Pineapple & Black Sesame

Black Sesame Shortbread, Pineapple Compote, Spicy Yogurt Gelato
Pineapple Bubbles

Elio Perrone "Sourgal" Moscato d'Asti 2007

\$55 Per Person

Wine Pairing Additional \$25

-Supplemental Course-

Steamed Kurobuta Pork Buns (\$15 Supplement)

Pickled Sour Mustard Greens, Soy Reduction

Josef Leitz "Eins Zwei Dry" Riesling Trocken 2008

Special Omakase Menu available at 6:00 & 9:00- call for details

Menu is subject to change due to market availability

Vegetarian and Dietary options available by reservation