

MAKOTO

FLOWER VINEYARDS
WINE DINNER
FEBRUARY 26 TH, 2025

ZENSAI

ROSÉ, FLOWERS, SONOMA COAST, CA 2023

UNI TOAST

milk bread, brown butter, truffle, yuzu

FIRST COURSE

CHARDONNAY, FLOWERS, SONOMA COAST, CA 2023

DRY AGED CEVICHE

*kanpachi, ora king salmon,
bluefin tuna, wakamomo*

TAKO KUSHIYAKI

yuzu, smoky ume

SECOND COURSE

CHARDONNAY, FLOWERS 'CAMP MEETING RIDGE,'
SONOMA COAST, CA 2023

SUSHI MORIAWASE

kegani, o-toro, kinmedai, shima aji, anago

THIRD COURSE

PINOT NOIR, FLOWERS, SONOMA COAST, CA 2022

OCEAN TROUT

tomato kimchi, tosazu, crispy kale

KING CRAB

panzu butter, lime

FOURTH COURSE

PINOT NOIR, FLOWERS 'SEAVIEW RIDGE,' SONOMA
COAST, CA 2022

48 HOUR SHORTRIB

sichuan poiure sauce, asparagus

OKINAWAN SWEET POTATO

shiso butter, crispy garlic

DESSERT

JUNMAI DAIGINJO, MAKOTO PRIVATE LABEL

HOJICHA PARFAIT

cashew praline