

# **WORLD KITCHEN**

## **Private Chef Services**

Friday, January 3, 2025

Omakase: 7:00 PM

Guests: 8 Adults

### Menu

#### **Chef Table Dining**

"In Your Kitchen"

#### **Omakase**

Three Chef Collaboration

Chef David, Chef Mikey, Chef Owen

#### **Crudo**

Big Eye Tuna Sashimi, IndoChina Flavored Ponzu, Thai Basil, Finger Cucumber, Tiny Breakfast Radish  
Hamachi Belly Sashimi, Sugar & Lolly Bomb Tomatoes, Japanese Crunchy Garlic Sauce, Jalapeño, Orange  
Dragon Scales, Shiso Mint Leaf, Big Eye Tuna Tartare, Ocean Greens, Tamari Tart Cherry Teriyaki  
King Salmon Dorsal Fin, Thai Sriracha Chimichurri, Scallion Crispy Rice Cake  
Albacore Tuna Tartare, EVOO, Jalapeño, Red Onion, Garlic, Scallion, Lime, Cevicheria Chip

#### **Nigiri**

Big Eye Tuna, Hamachi Belly Loin, New Zealand King Salmon & Kaffir Lime, Aji & Ginger, Snapper  
Traditional Accompaniments, Tiny Garden Vegetable

#### **Tao Charcoal Burner**

Maple & Apple Hardwood Charcoal

Maitake & Yellow Oyster Mushrooms, Pistachio Emulsion

Chinese Eggplant, Katsuo Fumi Bonito Flake Furikake, Cilantro, Green Onion, Lemon Rind Vinaigrette  
Wagyu Score Nine TriTip, Many Spices Rub, Grilled Tiny Leeks, Chimichurri Paste

#### **Tempura**

Maitake Mushroom, Shishito Pepper, Japanese Eggplant, Wildé Patagonia Shrimp  
Montmorency Tart Cherry Tamari Teriyaki, Spicy Cambodian Nuoc Cham, Sesame Ginger Pickles