

The Canal Club

Amuse-Bouche

SHRIMP & VEGETABLE TEMPURA

PAIRED WITH

RASPBERRY HIBISCUS K'SUNE LITE, LAGER

First Course

AHI POKE

PURPLE RICE CAKE, YUZU, GREEN ONION,
CUCUMBER, TOGARASHI, SOY CARAMEL

PAIRED WITH

RISING TIDES, WEST COAST IPA

Second Course

CURED SALMON ROLL

CITRUS, RADICCHIO, SESAME, GOAT CHEESE,
FURIKAKE, WASABI AIOLI

PAIRED WITH

ALTERED PERCEPTION, ALTBIER

Third Course

BIRRIA RAMEN

MAITAKE, PICKLED RADISH,
ONSEN TAMAGO, GREEN ONION

PAIRED WITH

FORAGER, IPA

Dessert

GREEN TEA MOCHI DONUTS

BLUE RASPBERRY ICE CREAM,
STRAWBERRY GLAZE, SOUR PATCH KIDS

PAIRED WITH

BANTHA MILK, SOUR

