

Keiko à Nob Hill Dinner Menu

'Shigoku' Oyster Gratin

Farmed in deeper water. 'Shigoku' means 'the ultimate' in Japanese.

Hamachi Sashimi

Lightly flavored Hamachi with Yuzu Soy Vinaigrette

'L'Extravagance de Fermier' Salad

Complex and Sophisticated vegetable plate. Each vegetable cooked in different technique.

Pan Seared Artisan Foie Gras with Espresso Sauce

Keiko's signature dish. Accompanied with Artichoke and Japanese Sweet Potato Puree

'Hokkaido' Scallop Sauté with Sea Urchin

Hokkaido's cold water makes scallop more complex flavor.

Black Angus Rib Eye Roti

Roasted to perfection, lightly dry-aged served with Gratin d'Affinois

Brioche au Fromage

With Époisses Espuma

Gateau Chocolat with Chestnut Ice Cream

Passion Fruit Caramel sauce

Mignardises

8 Course 88 Dollars

Wine Pairing 78 Dollars

Non Alcoholic Wine Pairing 58 Dollars