

# JAPENGO MAUI TASTEMAKERS

local inspiration. world-class cuisine.

## SEARED TUNA TATAKI SALAD

marinated seared sake soy big eye tuna | yuzu pepper cucumber wrapped salad of Kula baby greens, beets, avocado, pickled ginger daikon radish hearts of palm | truffle shiso tosa vinaigrette

*OHYAMA "TOMIZU" TOKUBETSU JUNMAI*  
Yamagata Prefecture

## HAMACHI & UNI YAKI WITH SAKE JALAPEÑO MISO

marinated sake jalapeño miso hamachi uni | shishito peppers | apricot | hajikami ginger

*TAIHEIZAN "GRAND MOUNTAIN" JUNMAI KIMOTO*  
Akita Prefecture

## UME-SAKE BRAISED SHORTRIB

savory bread pudding | hamakua mushroom goat cheese | tatsoi | smoked tomato jam

*WAKATAKE "DEMON SLAYER" ONIKOROSHI JUNMAI DAIGINJO*  
Shizuoka Prefecture

## OMAKASE NIGIRI (3PC)

seared otoro with foie gras | local sweet shrimp with ikura local kampachi | shiso and yuzu tobiko

*NARUTOTAI "RED SNAPPER" GINJO NAMAZAKE GENSHU*  
Tokushima Prefecture

## JAPENGO CREAM PUFF

coconut mascarpone filling | lilikoi butter | kinako dust

*ICHINOKURA "HIMEZEN" JUNMAI*  
Miyagi Prefecture



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