



long beach lodge
RESORT

JAPANESE INSPIRED DINNER
IN COLLABORATION WITH CHEF BEN MACAGBA OF RIZ SUSHI

ARRIVAL BITE

oyster motoyaki
miso, shiitake, spinach

FIRST

starter trio
mozuku sunomono • negitoro sprill roll • sake warayaki

SECOND

beef tataki
seared tenderloin “belly”, radish, puffed rice, yuzu kosho ponzu

THIRD

riz omakase 7 piece

nigiri
kinmedai • hotate • chu toro

maki zushi
premium fish, daikon, yuzu crab, tobiko, shiso

oshi
oro king salmon, miso aioli, karashi, pickled serrano, ikura

FOURTH

salmon donburi
marinated wild sockeye, togarashi, nori, crispy garlic, chive,
warm rice, ginger onion emulsion

DESSERT

matcha pudding
white chocolate, strawberry, sesame