



*Brendan McGill + Mutsuko Soma + KEXP's Kid Hops*  
*Oct 6 @ 7p @ Cafe Hitchcock*

### *Menu*

*A selection of fun bites*

- sesame-fried & glazed padron peppers wrapped in shiso*
- oysters with soy-cured ikura*
  - tamagoyaki*
  - tsukemono)*

*Courses:*

- 1) Sunomono: tako, kyuuri, wakame, rice vinegar, "sea foam" (B)*
- 2) Albacore tataki: seared tuna, flowering brassicas, yuzu ponzu, ginger, scallion (S)*
- 3) Broiled eggplant, miso sauce, idiazabal cheese, fried tomato, shiso (B)*  
*Mizuna, sherry vinaigrette, golden sesame seeds*
- 4) Manila clam, curry sauce, Hitchcock bacon, mini katsu sando (for dipping) (S)*

*intermezzo: umeboshi sorbet, olive oil (S)*

- 5) Kimuchi buta nabe: Shady Acres mangalitsa pork collar, café Hitchcock kimchi, miso, katsuobushi dashi, cabbage, kaiware (B)*

- 6) Matcha flan (S), amazake drink, butter cookie with black sesame (B)*

***\*menu subject to change at chef's whim***