

KO WINTER 2024 YO



OMAKASE (MKT)

chef featured tasting menu

SHOJIN OMAKASE (MKT)

vegetarian chef featured tasting menu

T A N P I N ' A L A C A R T E '

ELDERBERRY + FIG (GS,V) 12

mixed greens, kale, roasted beets, pickled red onion, figs, elderberry vinaigrette, toasted pistachio

MISO-CAESER 14

napa cabbage, arugula, hijiki, smoked-anchovy crunch, lotus chip, cured egg yolk

SEASONAL SOUP 11

AUTUMN ROLLS (GS,V) 13

rice paper and noodles, autumn vegetables, medjool date sauce

TEMPURA (V) 12

haricots verts, edamame, extraterrestrial mushrooms, kizami-ginger aioli, shiso-furikake

*HOTATEKAI CRUDO (GS) 24

scallop, citrus, mirin, persimmon, wasabi foam

*A5 WAGYU TARTAR (GS) 28

**quail egg, smoked maldan, murasaki potato crisps
+ add caviar (mkt)**

TTEOKBOKKI (GS,V) 24

extraterrestrial mushrooms, cabbage, black bean-gochugaru sauce, charred lime, fresh herbs, toasted goma

MUSHROOM CRISPY RICE (GS) 15

145 degree egg, mushroom, tentsuyu, negi

CRISPY PORK BELLY 16

kimchi, gochujang, sesame, scallion, lotus chip

DUCK BULGOGI 30

bok choy, carrot, broccolini, spicy bulgogi sauce

BLACK COD + KARE 44

forbidden rice, fukujinzuke, red curry, roasted squash, curried golden raisins

HONE-TSUKI PORK 38

ginger-tare braised pork spare ribs, rotating koyo condiments and pickles, steamed buns

*LAMB CHOP (GS) 50

sumac-sesame crusted, chesnut mushrooms, toasted barley 'faux-sotto', seasonal-compote

*JAPANESE A5 WAGYU (MKT)

weekly rotating preparation

D E S S E R T

OKINAWA SESAME DOUGHNUTS 9

red bean glaze, sweet matcha

SMALL BATCH ICE CREAM 5

rotating seasonal churn

GS- GLUTEN SENSITIVE

V-VEGAN

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*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness