

In the Media:

What a great month for us in the media! Things are heating up for us. Here's a recap of the highlights.

Vogue.com mentioned us in their San Francisco, [Destination of the Month](#) feature.

Our famous toilets gave us the win in [SF Eater's best bathroom contest](#).

See chef Michael's Thanksgiving [recipe for left over turkey](#) at the Huffington Post.

Check out Gayot.com's [great review](#) of our restaurant.



Apple, truffle, and yuba cannelloni

Christmas Goose Omakase

December 24th

Three courses for \$35

Three Miso Soup

Braised Goose, and Burdock Root

Goose Breast Slow Roasted in Konbu

Sausage and Bread Pudding, Cranberry Jus

Persimmon Flan

Buckwheat Shortbread Cookies, and Caramel

Your Goose is Cooked!

The tradition of serving goose for Christmas was likely borrowed by European Christians from early Celtic holiday customs. As the wild turkey was more prevalent and easily hunted in the New World, we Americans came to have the turkey adorn our tables for the holiday meal. Thanksgiving, however, has probably given many of you your fill of turkey for the year, so for Christmas Eve, bushi-tei will be serving a special three-course Omakase featuring goose in addition to our regular a' la carte menu. Make your reservation today!

Our New Year's Resolutions

Our resolution this year is to continually improve your experience every time you dine with us. This means bettering our service, finding even more interesting wines, and, of course, always working to perfect our food. We are going to embark on this mission by celebrating the New Year with a Kaiseki Ryōri inspired dinner.

Kaiseki Ryōri meals originated in Japanese tea ceremonies. As such, the values of simplicity, refinement, and seasonality that define tea ceremonies also characterize Kaiseki. What better way to inspire us for our New Year's resolutions than cooking this dinner? And what better way for you to celebrate than by joining us for this multi-course dinner? Call us today to make your reservation!



Chef Nicole frying Squash

bushi-tei New Year's Eve Kaiseki Ryōri Pre-Fixe \$88 (wine pairing add \$60)

Sakizuke (Amuse)	Fennel and Citrus Salad, Shiro Miso Emulsion
Zensai (a bento of appetizers)	Cannelloni of Celery Root and Yuba, Perigord Truffle Cream Country Duck Ham, Persimmon and Young Mustard Greens Daikon, Honshimeji Mushrooms, and White Miso Gratin
Mushimono (steamed)	Chawan Mushi, Konbu Cured Uni and Bay Shrimp, Sweet Herbs
Tsukuri (sashimi)	Tai Snapper, Wild California Hamachi, and Bay Scallops, Bonito Tsuyu
Agemono (fried)	Miyagi Oyster Fritter, Scallion Aioli
Yakimono (broiled)	Twice Cooked Pork Belly, Kabocha Squash, and Hatcho Miso Honey Glaze
Gohanmono (rice)	Carnaroli Risotto, Dungeness Crab, and Matcha Dashi
Mizumono (dessert)	Salad of Pomegranate and Grapefruit, Sake Gelee, and Creme Fraiche Ice

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