



Kominka **JAPANESE** DINNER

Are you looking for an outstanding culinary and cultural experience?

Our Service:

- 2-6 people, \$150/person
- 3 hours of unique, high-end dining experience
- Location: Kominka, Enterprise, Oregon

Contact Us:

- 541-398-1104 (Bill)
- KominkaLifeCoaching@gmail.com





Menu Example*

*Actual menu will vary to suit your tastes and our imagination!

At the dining table



Sushi and Japanese-style tapas as appetizers

- Spicy tuna rolls
- Smoked salmon + Asparagus rolls with Capers
- Avocado Ikura rolls



Two sake tastings (or tea tastings for those who prefer no alcohol)

- Nigori Zake
- Junmai Shu

In the tea room

One drink included



A hot pot dish cooked at the table

Shabu shabu (pork) + Sesame dipping sauce + Surigoma



A bento box with assorted items

- Shrimp salad with yuzu dressing
- Kayaku gohan (seasoned rice) balls
- Bison ribs with red miso sauce
- Pickled radish greens
- Seared salmon marinated with Shio Koji with white miso sauce



Dessert

Black sesame ice cream



The ambiance alone is stunning, and now you can enjoy a Japanese dining experience to match! Kiyomi and Bill dished up several delectable courses accompanied with drink pairings as we took in the stunning mountain view. My favorites? Scallops seared to perfection, succulent pork dumplings and hot pot! Between courses, Bill entertained us with fun facts and a tour of the salvaged kominka. A perfect experience for a special celebration! Thank you, Kiyomi and Bill for providing an unforgettable evening!

Wes & Val Giesbrecht
Mercer Island, WA and Enterprise, OR

