



Premium Sake Pairing

Jidori egg Chawan-mushi & Otsumami
Watari Bune “Liquid Gold” Junmai Daiginjo, *Ibaraki*

Four kinds of Sushi
Dewazakura Yukimanman “Snow Country” Daiginjo, *Yamagata*

Wanmono
Yuki No Boshu “Old Cabin” Yamahai Junmai, *Akita*

Four kinds of Sushi
Kamoshibito Kuheiji Betsu Atsurae Junmai Daiginjo, *Aichi*

A5 Wagyu “Yaki-Shabu”
Kiminoi “Emperor’s Well” Yamahai Junmai Ginjo, *Niigata*

Or

Shiarauo Kakiage
Den blanc batch #11 Junmai (500ml), *California*

Four kinds of Sushi
Suirakuten “Heaven of Topsy Delight” Limited Edition, Daiginjo, *Akita*

Omakase \$195 per person (for 6 courses)
Petite Omakase \$145 per person (for top 4 courses)

Petite Pairing is available for Petite Omakase only



Wine Pairing

Jidori egg Chawan-mushi & Otsumami
Jacquesson N°747 Cuvée Grand Vin Extra Brut Champagne *France NV*

Four kinds of Sushi
Rose Kenzo Estate Yui *Napa 2023*

Wanmono
Pinot Noir Cobb Emmaline Ann *Sonoma 2022*

Four kinds of Sushi
Chardonnay Hartford Stone Cote Vineyard *Sonoma 2021*

A5 Wagyu “Yaki-Shabu”
Pauillac de Chateau Latour *Latour, France 2017*

Or

Shirauo Kakiage
Sauvignon Blanc Eisele Vineyard *2023*

Four kinds of Sushi
Cabernet Sauvignon Chapellet “Signature” *Napa 2022*

Omakase \$185 per person (for 6 courses)
Petite Omakase \$110 per person (for top 4 courses)

Petite Pairing is available for Petite Omakase only