



Premium Sake Pairing

Jidori egg Chawan-mushi & Otsumami
Hatsuyume “First Dream” Junmai Daiginjo, *Nagano*

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

Wanmono “Hamo Shinjo Soup”
Daishichi Masakura “True Cherry Blossom” Kimoto Junmai Ginjo, *Fukushima*

Four kinds of Sushi
Heaven Sake Label Orange Regis Camus & Urakasumi Junmai Daiginjo, *Miyagi*

A5 Oita Wagyu
Yuki no Bosha “Old Cabin” Yamahai Junmai, *Akita*

Or

Watari-gani Tempura
Kiminoi “Emperor’s Well” Yamahai Junmai Ginjo, *Niigata*

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 “Hamo Shinjo Soup”
Riesling Domaine Weinbach *Alsace, France 2021*

Four kinds of Sushi
Chardonnay Hartford Stone Cote Vineyard *Sonoma 2023*

A5 Oita Wagyu
Pauillac de Chateau Latour *Latour, France 2018*

Or

Watari-gani Tempura
Chablis Domaine Vocoret & Fils *France 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