



Premium Sake Pairing

Edamame Surinagashi & Otsumami

Gosenha “Rain of Five Thousand Blades” Junmai Daiginjo, *Nagano*

Four kinds of Sushi

Dewazakura Yukimanman “Snow Country” Daiginjo, *Yamagata*

Wanmono

Masumi Hiyaoroshi “Sleeping Beauty” (Seasonal) Junmai Ginjo, *Nagano*

Four kinds of Sushi

Sanka “Mountain Flower” Junmai Daiginjo, *Nagano*

A5 Oita Wagyu

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

Or

Mehikari Kara-age

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

Edamame Surinagashi & Otsumami

Jacquesson N°748 Cuvée Grand Vin Extra Brut Champagne *France NV*

Four kinds of Sushi

Rose Kenzo Estate Yui *Napa 2023*

Wanmono

Pinot Grigio Alois Lageder ‘Porer’ *Südtirol Alto Adige, Italy 2023*

Four kinds of Sushi

Chardonnay Hartford Stone Cote Vineyard *Sonoma 2023*

A5 Oita Wagyu

Pauillac de Chateau Latour *Latour, France 2018*

Or

Mehikari Kara-age

Chablis Christian Moreau Pere et Fils Le Domaine *Chablis, France 2024*

Four kinds of Sushi

Cabernet Sauvignon Chappellet “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