



Premium Sake Pairing

Jidori egg Chawan-mushi & Otsumami

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

Four kinds of Sushi

Dewazakura Yukimanman “Snow Country” Daiginjo, *Yamagata*

Wanmono

Ohmine Hiyaoroshi White (Seasonal), *Yamaguchi*

Four kinds of Sushi

Kamoshibito Kuheiji ‘Kyou Den’ Junmai Daiginjo, *Aichi*

A5 Oita Wagyu “Nikujaga”

Kiminoi “Emperor’s Well” Yamahai Junmai Ginjo, *Niigata*

Or

Mehikari

Den blanc batch #10 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

Chablis 1er Cru Montmains *Chablis, France 2021*

Four kinds of Sushi

Chardonnay Hartford Stone Cote Vineyard *Sonoma 2021*

A5 Oita Wagyu “Nikujaga”

Pauillac de Chateau Latour *Latour, France 2017*

Or

Mehikari

Grace Kosu Misawa (三澤) *Yamanashi, Japan 2021*

Four kinds of Sushi

Cabernet Sauvignon Caymus *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