



## Premium Sake Pairing

**Jidori egg Chawan-mushi & Osumami**  
Gosenha “Rain of Five Thousand Blades” Junmai Daiginjo, *Nagano*

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

**Wanmono**  
Kikuhime “Kinken” Junmai, *Ishikawa*

**Four kinds of Sushi**  
Kamoshibito Kuheiji ‘Kyou Den’ Junmai Daiginjo, *Aichi*

**A5 Wagyu Beef**  
Kiminoi “Emperor’s Well” Yamahai Junmai Ginjo, *Niigata*

Or

**Hokkaido Monkfish**  
Daishichi Masakura “True Cherry Blossom” Kimoto Junmai Ginjo, *Fukushima*

**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 & Osumami**  
Jacquesson N°747 Cuvée Grand Vin Extra Brut Champagne *France NV*

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

**Wanmono**  
Grace Koshu (甲州) *Yamanashi, Japan 2022*

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

**A5 Wagyu Beef**  
Pauillac de Chateau Latour *Latour, France 2017*

Or

**Hokkaido Monkfish**  
Sauvignon Blanc Eisele Vineyard *Napa 2022*

**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