



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*

Kaburajiru

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

Four kinds of Sushi

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

Wagyu Jibu-Ni

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

Brut Rosé Louis Roederer Champagne *France 2016*

Four kinds of Sushi

Sauvignon Blanc Kenzo Estate Asatsuyu *Napa 2022*

Kaburajiru

Chablis Christian Moreau Pere et Fils Le Domaine *Chablis, France 2022*

Four kinds of Sushi

Chardonnay Hartford Stone Cote Vineyard *Sonoma 2021*

Wagyu Jibu-Ni

Pinot Noir Cobb Emmaline Ann, *Sonoma 2021*

Four kinds of Sushi

Cabernet Sauvignon Caymus *Napa 2021*

Omakase \$175 per person (for 6 courses)

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

Petite Pairing is available for Petite Omakase only