



## Sake Pairing

### 先鮨/匠鮨/お凌ぎ

Sushi Prelude / Takumi Zushi / Oshinogi  
Dewazakura Yukimanman “Snow Country” Daiginjo, *Yamagata*

### 造り

Sashimi  
Ken “Sword” Daiginjo, *Fukushima*

### 八寸

Hassun  
Kirin-Zan “Flying Dragon” Junmai Ginjo, *Niigata*

### 椀物

Soup  
Daku “Mild and Creamy” Junmai, *Niigata*

### 強肴

Shiizakana  
(Omakase only)  
Born Muroka “Gold” Junmai Daiginjo, *Fukui*

### 旬鮨/彩

Seasonal Sushi / Sushi Chic  
Nanago “Seventh Heaven” Junmai Daiginjo, *Nagano*

### 締鮨

Sushi Finale  
Sohomare “Heart and Soul” Kimoto Junmai, *Tochigi*

*Omakase Pairing \$160 per person  
Petite Omakase Pairing \$145 per person*



## Wine Pairing

### 先鮨/匠鮨/お凌ぎ

Sushi Prelude / Takumi Zushi / Oshinogi  
Brut Rose Billecart-Salmon Champagne *France NV*

### 造り

Sashimi  
Riesling Galerie Terracea *Spring Mountain District Napa 2016*

### 八寸

Hassun  
Vermentino di Sardegna La Cala DOC *Alghero, Italy 2016*

### 椀物

Soup  
Riesling Joh Jos Prüm Graacher Himmelreich Spätlese *Mosel, Germany 2012*

### 強肴

Shiizakana  
(Omakase only)  
Barolo del Comune di Serralunga d’Alba Rivetto, *Piedmont DOCG Italy 2012*

### 旬鮨/彩鮨

Seasonal Sushi / Sushi Chic  
Sancerre Pascal Jolivet *Loire, France 2016*

### 締鮨

Sushi Finale  
Pinot Noir Cobb *Jack Hill, Sonoma Coast 2014*

*Wine Pairing \$130 per person  
Petite Wine Pairing \$110 per person*