



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
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
Madai Agedashi
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 & Otsumami
Jacquesson N°747 Cuvée Grand Vin Extra Brut Champagne *France NV*

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

Wanmono
Chablis Christian Moreau Pere et Fils Le Domaine *Chablis, France 2023*

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

A5 Wagyu Beef
Pauillac de Chateau Latour *Latour, France 2017*
Or
Madai Agedashi
Sauvignon Blanc Eisele Vineyard *Napa 2022*

Four kinds of Sushi
Cabernet Sauvignon Caymus *Napa 2021*

Omakase \$185 per person (for 6 courses)
Petite Omakase \$110 per person (for top 4 courses)

Petite Pairing is available for Petite Omakase only