

# PETITE OMAKASE

Sushi in Kaiseki Style

## 一番出汁

**Ichiban Dashi**

*first brewed broth made from dried Konbu and Katsuo-bushi*

## 先鮓

**Sushi Prelude**

*Zuke Chutoro, bluefin medium fatty tuna cured in soy sauce and a piece of signature sushi*

## 匠鮓

**Takumi Zushi**

*Two kinds of seasonal signature sushi*

## 造り

**Sashimi**

*chef's selection of two kinds of sashimi with Umami soy sauce & yuzu onion sauce*

## 八寸

**Hassun**

*six kinds of chef's assorted les petit plats*

## 椀物

**Soup**

*Matcha Ushio-jiru, fish broth Umami soup with green tea, Nametake mushroom and roasted onion oil*

## 旬鮓

**Seasonal Sushi**

*chef's selection of two kinds of seasonal sushi of the day*

## 締鮓

**Sushi Finale**

*chef's selection of sushi & roasted Ariake Nori Temaki*

**\$98 per person, 8 courses**

**All guests of your party will be served with the same Omakase**

# OMAKASE

## Sushi in Kaiseki Style

### 一番出汁

#### Ichiban Dashi

*first brewed broth made from dried Konbu and Katsuo-bushi*

### 先鮓

#### Sushi Prelude

*Zuke Chutoro, bluefin medium fatty tuna cured in soy sauce and a piece of chef's choice*

### 匠鮓

#### Takumi Zushi

*Two kinds of seasonal signature sushi*

### お凌ぎ

#### Oshinogi

*Harmonic sushi and seasonal Neta*

### 造り

#### Sashimi

*chef's selection of two kinds of sashimi with Umami soy sauce and yuzu onion sauce*

### 八寸

#### Hassun

*six kinds of chef's assorted les petit plats*

### 椀物

#### Soup

*Matcha Ushio-jiru, fish broth Umami soup with green tea, Nametake mushroom and roasted onion oil*

### 強肴

#### Shiizakana

*Wagyu tongue stew with Kyoto style Sakura miso demiglace sauce and soy cream dashi*

### 旬鮓

#### Seasonal Sushi

*chef's selection of two kinds of seasonal sushi of the day*

### 彩鮓

#### Sushi Chic

*Hokkaido sea urchin and sushi of the day*

### 締鮓

#### Sushi Finale

*Fresh eel from Tsukiji Market and chef's selection of sushi*

**\$168 per person, 11 courses**

**All guests of your party will be served with the same Omakase**