

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

Daiginjyo Kasu Jiru, sake lees soup with sous vide ocean trout and smoked trout caviar

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

Daiginjyo Kasu Jiru, sake lees soup with sous vide ocean trout and smoked trout caviar

強肴

Shiizakana

Unagi Sansho-ni, braised Japanese white eel with buckwheat risotto and Arima Sansho pepper corn

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

A5 grade Miyazaki Wagyu and chef's selection of sushi

\$168 per person, 11 courses

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