

OMAKASE

柚子葛湯

Yuzu and honey kuzu-yu soup

鮓

House soy sauce cured Zuke Chutoro & Konbu cured Isaki

鮓

Lightly cherry wood smoked Katsuo & sea salt cured Shima Aji

鮓

Hokkaido Sujiko with Hokkaido Uni & Kinmedai with seaweed salt

造 Sashimi

Japanese bluefin Hon Maguro with house-aged Umami soy sauce,
Yuzu onion sauce and Japanese fresh wasabi

鮓八寸 Hassun

Kyoto style Anago eel Oshi-Zushi, Chawan-mushi with sweet onion Dashi and Caviar,
Black sesame shrimp, Soft shell crab marinade with Dashi vineglette

椀盛 Agedashi

Deep fried Alaskan black cod with Arare rice cracker, Japanese eggplant, Zuwai Gani crab and Umami Dashi soy

炭火和牛鮓 Charcoal-grilled Wagyu

Bincho-tan charcoal grilled A5 wagyu beef cured with Daiginjo Sake lees and Miso,
Kyoto style ball shaped Temari Zushi

鮓

Chef's selection of two kinds of seasonal sushi of the day

鮓

Hokkaido sea urchin & roasted Ariake Nori Temaki

鮓

Bincho-tan charcoal Shirayaki ell & Japanese blue fin O-toro

汁 Soup

Today's fish broth Umami soup with Mitsuba leaf, Maitake mushroom

甘味 sweets

Kyoto Uji Maccha ice cream with Azuki bean and Monaka or Yuzu and Shiso leaf sorbet

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13 courses, 14 sushi pieces - \$180