



Chef's Omakase Course

\$125

Sakizuke

Spiny Lobster, Asparagus, Radish, Caviar, Gelee

Zensai

Simmered Romanesco, Sesame, Salmon Roe,
Braised Scallop, Pickled Turnip, Yuzu Pepper,
Seared Barracuda Sushi, Fried Lotus Root

Otsukuri

Uni, Squid, Lemon, Salt, Sesame,
Smoked Spanish Mackerel, Ponzu Radish,
Seared Zuke Bluefin Tuna, Green Onion

Onmono

Yellowtail, Turnip, Carrot, Green Onion

Niku

A5 Miyazaki Wagyu Beef Jibuni, Mashed Potato,
Spinach, Heavy Cream, Parsley

Sushi

6 pieces of Nigiri Selected by Chef
Additional Orders Available

Owan

Akadashi Miso Soup, Fish of the Day

Dessert

Dessert of the Day Selected by Chef