



Chef's Omakase Course

\$100

*Zensai

- Tomato, Tosazu Gelee
- Shrimp, Asparagus, Vinegared Spicy Miso
- Roasted Duck

*Otsukuri

- Squid, Lemon, Sea Salt
- Amberjack, Grated Daikon Radish, Ponzu
- Bluefin Chutoro, Wasabi, Soy Sauce
- Salmon, Wasabi, Soy Sauce

Niku

- Wagyu Beef Sukiyaki
- Burdock, Tomato, Chrysanthemum
- Soft Boiled Egg

*Sushi

4 pieces of Nigiri Selected by Chef

*Additional orders are available for an extra charge

Owan

- Akadashi Miso Soup
- Thin Fried Tofu Skin, Seaweed, Green Onion

Dessert

Flourless Chocolate Cake, Sorbet

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All menu items are subject to change, based upon availability.



Wine and Sake Pairing

\$60

Zensai

Presqu'ile Rose
Pinot Noir
California, United States

Otsukuri

鳳凰美田 純米大吟醸
Hououbiden "Sake Mirai" Junmai Daiginjo
Yamagata Prefecture, Japan

Niku

Domaine Jean Fournier Cote d'Or Bourgogne Rouge 2022
Pinot Noir
Bourgogne, France

Sushi

醸し人 九平次 純米大吟醸 雄町 2023
Kuheiji "Sauvage" Omachi 50
Okayama Prefecture, Japan