



Chef's Omakase Course

\$120

*Zensai

- Spinach, Carrot, Thin Fried Tofu Skin, Dashi Broth
- Chicken, Green Beans, Sesame
- Salmon, Avocado, Salmon Roe

*Otsukuri

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

Niku

Kagoshima Black Wagyu Beef Steak
Roasted Vegetables
Onion Sauce

*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

Mango, Berries, Choice of Ice Cream

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

Presqui'le Chardonnay
Chardonnay
Santa Maria Valley, CA

Otsukuri

Hollow Wines Zuma Orange 2022
Riesling
Central Coast, CA

Niku

Cain Cuvée NV15
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot
Napa Valley, CA

Sushi

大平山 生酴純米
Taiheizan "Kimoto Junmai"
Akita Prefecture, Japan