

# 旬 omakase

## *otsumami*

**kinoko , tofu & mizuna ohitashi** - blanched mushrooms,  
japanese mustard greens & tofu with dashi broth  
**lobster chawanmushi** - steamed egg custard

## *sushi*

**kinmedai kobujime** - konbu cured golden eye snapper  
**yari ika yubiki** - blanched spear squid  
**aji** - horse mackerel  
**huri toro** - wild winter yellowtail belly

## *otsumami*

**gindara saikyo yaki** - miso glazed black cod  
**mozuku sunomono w/ tako** - mozuku seaweed and octopus w/ tosa-zu vinegar

## *sushi*

**amaebi** - sweet shrimp  
**zuke maguro** - soy cured blue fin tuna  
**toro** - blue fin tuna belly  
**sawara** - king mackerel  
**bafun uni** - short spine sea urchin  
**anago** - braised sea eel  
**toro taku temaki** - tuna belly & pickled radish hand roll  
**kanpyo maki** - braised japanese gourd  
**tamago** - sweet egg omelet

## *owan*

**asari miso soup** - manila clam, green onions

## *desert*

**poached apple with yuzu cream**