

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
buri 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

dessert

poached apple with yuzu cream

\$185

*all menu items are subject to change according to seasonality and availability

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness / served raw or undercooked or contain raw or undercooked ingredients.