

## omakase

18 course

### starter

#### sunomono

mozuku seaweed

#### chawanmushi

chicken, shrimp, ikura, shiitake

### sushi

**kinmedai** - lightly cherrywood smoked

golden eye snapper

**yari ika** - spear squid

**aji** - horse mackerel

**amaebi** - sweet shrimp

**ni hotate** - scallop

### small plates

#### ohi tashi

mushroom, snow crab

#### sawara nanban zuke

fried king mackerel, sweet vinegar

### sushi

**kasugodai** - baby red snapper

**zuke maguro** - blue fin tuna

**toro & caviar** - blue fin tuna belly

**anago** sea eel - yamaguchi

**bafun uni** - short spine sea urchin

**toro taku temaki** - tuna belly & pickled radish

**kanpyo maki** - braised japanese gourd

**gyoku**- lobster egg omelet

### dessert

**pecan mochi cake with gelato**



\$185

## omakase

13 course

### starter

#### sunomono

mozuku seaweed with tosa vinegar

### sushi

**kinmedai** - lightly cherrywood smoked

golden eye snapper

**yari ika** - spear squid

**aji** - horse mackerel

**amaebi** - sweet shrimp

**ni hotate** - scallop

### small plate

#### sawara nanban zuke

fried king mackerel, sweet vinegar

### sushi

**kasugodai** - baby red snapper

**zuke maguro** - blue fin tuna

**toro & caviar** - blue fin tuna belly

**anago** sea eel - yamaguchi

**bafun uni** - short spine sea urchin

### dessert

**pecan mochi cake with gelato**



\$140

menu items are subject to change base on availability and at the chef's team discretion

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.