

- Omakase -

- May -
(皐月)

前菜 (Appetizer)

Assorted tasting plate

刺身 (Sashimi salad)

Katsuo Tataki

Seared spring bonito sashimi, garlic ponzu vinaigrette

変わり天ぷら (Temupura)

Crab Harumaki

Soft shell crab tempura spring roll with cucumber vinaigrette

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

焼き物 (Steak)

Wafu Steak

Beef rib eye steak with miso butter ponzu sauce

〆しめ (Main)

Uni Hotate Meshi

Scallop, steamed sea urchin sauce over rice

甘味 (Dessert)

Dessert Spoons

- Omakase -

Lunch

Zensai (Appetizer)

Chef's appetizer

Wanmono (Soup)

Ochazuke so-men

Grilled salmon, so-men noodles with tea broth

Nigiri (Sushi)

Chef's selection of nigiri sushi 5 kinds

Mushimono (Steamed dish)

Unagi chawanmushi

BBQ eel in steamed egg custard

Shime (Main)

Bara chirashi

Assorted cooked seafood over sushi rice

or

Kakiage donburi

Mixed tempura over egg rice

Kanmi (Dessert)

Matcha ice cream, Azuki

green tea ice cream, red beans

48

Ingredients may change due to market availability