

# - Omakase -

- April -

(卯月)

前菜 (Appetizer)

Assorted tasting plate

刺身 (Sashimi salad)

Katsuo Tataki

*Seared spring bonito sashimi, garlic ponzu vinaigrette*

椀物 (Soup)

Sawani Takenoko

*Fresh bamboo shoot, slow cooked duck, mushroom, clear soup*

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

焼き物 (Broiled dish)

Hotate Uni Yaki

*Broiled scallop and sea urchin, vegetable gravy*

〆しめ (Main)

Sake Ikura Meshi

*Grilled salmon mixed rice, salmon caviar*

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*