



...Modern Omakase...

\$180 pp

(minimum 2 people)

Dishes served with modern accents using Seasonal ingredients and using technique with flavor pairings by our Chefs

...Basic Omakase...

\$125 pp

Mori-No Salad

Sautéed Mushroom, Seared Hokkaido Scallop, Fresh Italian Truffle, Fig, Arugula

The Sashimi

Bluefin Tuna, Uni Rice Cake, Tai
Italian Black Caviar +30 Supplement

Albacore Sashimi

Albacore from Oregon, Micro Arugula, Citrus Soy Dressing, Garlic

King Crab Tempura

Creamy Ponzu Sauce, Pickled Carrot and Daikon Radish, Red Chili

Dobin Chowder ver2.0

Signature Creamy Dashi Broth, Shrimp, Clam, Whitefish, Vegetables

The Sushi

Butter Lettuce Wrap

Miso Marinated Seabass, A5 Miyazaki Wagyu

OR

Stone Grilled A5 Wagyu Steak

2oz A5 Miyazaki Wagyu Sirloin, Truffle Butter, Special Ponzu
+30 Supplement

[Steamed Fresh King Crab Leg]

Lemon and Ponzu Butter Sauce

+35 Supplement

...Sushi Omakase...

\$100 pp

Signature Appetizers

10 pieces Sushi

Handroll

The Sweets

*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, SESAME and MILK. Please ask your server for any allergies.
Consuming RAW or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.