

Modern Omakase

\$180 pp

(minimum 2 people)

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

Basic Omakase

\$125 pp

Mori-No Salad

Sautéed Mushroom, Seared Hokkaido Scallop, Fresh Italian Truffle, Goji Berries, Arugula

The Sashimi

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

Fresh Albacore Sashimi

from Oregon, Micro Arugula, Citrus Soy Dressing, Garlic

Live Soft Shell Crab

Creamy Citrus Soy, Pickled Carrot and Daikon Radish, Red Chili

Grilled Dry Age Ora King Salmon

from New Zealand / Saikyo Koji Miso

Dobin Chowder ver2.0

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

The Sushi

+ [Stone Grilled A5 Wagyu Steak]

A5 Miyazaki Wagyu Sirloin, Truffle Butter, Special Ponzu

+30 Supplement

+ [Steamed Fresh King Crab Leg]

Lemon and Ponzu Butter Sauce

+35 Supplement

The Sweets

+5 Supplement

Choice of Yuzu Cheese Cake OR Purple Sweet Potato Mont Blanc OR Matcha Basque Cheese Cake

Sushi Omakase

\$100 pp

Signature Appetizers

10 pieces Sushi

Hand Roll

The Sweets