



## 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

### Sawara Sashimi

Ono Sashimi from Japan, Micro Arugula, Citrus Soy Dressing, Garlic

### Live Soft Shell Crab

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

### Dobin Chowder ver2.0

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

### The Sushi

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### Butter Lettuce Wraps

Miso Marinated Seabass, A5 Miyazaki Wagyu

**OR**

### Stone Grilled A5 Wagyu Steak

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

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### [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.*