

mishik

CHEFS TASTING

\$105

SASHIMI

Hotate, Candied Pear, Shiitaki Tempura, Yuzu Ponzu, Truffle Emulsion

DONBURI

Maguro, Nori Puree, Jidori Egg, Aka Rice, Japanese Mountain Yams
uni+25 ikura +15

YAKIZAKANA

Fish of the Day, Broccolini, Kohlrabi
Vegetable, Tomato Dashi, Shishito Kosho

NIGIRI

Chef's Selection of 7 Pieces

YAKINIKU

A5 Wagyu, Choux Farci, King Trumpet Mushroom,
Mountain Yams, Au Jus

DASHI

Ara Jiru

DESSERT

Hojicha Ice Cream with Monaka Wafer

Omakase One Way

\$95

2 Appetizers

9 Pieces of Premium

Nigiri

Soup

Dessert

Omakase Round Trip

\$150

3 Appetizers

12 Pieces of Premium Nigiri

Chef's Selection Handroll

Uni Handroll Upgrade +35

Soup

Dessert

SAKE PAIRING

\$ 7 0