

OSHO



Chef's Selection of the Day · Omakase Courses

\$90

PER PERSON · 12 COURSE TASTING

SASHIMI #1

Hirame | Smoked Pineapple | Micro Cilantro | Citrus Sauce

SUSHI COURSE #1

Shima Aji | Akami | Ume Madai

SASHIMI #2

Sawara | Garlic | Daikon Ponzu

SUSHI COURSE #2

Kanpachi | Gindara | King Salmon

NORI CHIP

A5 Wagyu Topped with Uni

MAIN DISH

Japanese Noodle with Sesame Dressing & Fresh Black Truffle

SOUP

Chef's Miso Broth | Micro Cilantro | Chili Oil

GRAND FINALE

A5 Wagyu Beef Topped with Foie Gras Flakes

DESSERT

Japanese Cheesecake

\$120

PER PERSON · 15 COURSE TASTING

SASHIMI #1

Hirame | Smoked Pineapple | Micro Cilantro | Citrus Sauce

SUSHI COURSE #1

Shima Aji | Chu Toro | Ume Madai

SASHIMI #2

Sawara | Garlic | Daikon Ponzu

SUSHI COURSE #2

Kanpachi | Gindara | King Salmon

NORI CHIP

A5 Wagyu Topped with Uni

SUSHI COURSE #3

Scallop | Kinmedai | Toro

MAIN DISH

Japanese Noodle with Sesame Dressing & Fresh Black Truffle

SOUP

Chef's Miso Broth | Micro Cilantro | Chili Oil

GRAND FINALE

A5 Wagyu Beef Topped With Foie Gras Flakes

DESSERT

Japanese Cheesecake

ADD ON — AVAILABLE UPON REQUEST

Fresh Wasabi +\$10

Please let us know if you have any food allergies

Consuming raw or undercooked fish, shellfish, or other protein may increase your risk of foodborne illness