

OSHO



Chef's Selection of the Day · Omakase Course

\$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

Kurodai | Gindara | King Salmon

NORI CHIP

A5 Wagyu Topped with Uni

MAIN DISH

*Japanese noodle | sesame dressing | fresh black
truffle*

SOUP

Chef's Miso Broth | micro cilantro | chili oil

GRAND FINALE

A5 Wagyu Beef Top 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 | Akami | Ume Madai

SASHIMI #2

Sawara | garlic | Daikon ponzu

SUSHI COURSE #2

Kurodai | Gindara | King Salmon

NORI CHIP

A5 Wagyu Topped with Uni

SUSHI COURSE #3

Kinmedai | Muki Hotate | Toro

MAIN DISH

*Japanese noodle | sesame dressing | fresh black
truffle*

SOUP

Chef's Miso Broth | micro cilantro | chili oil

GRAND FINALE

A5 Wagyu Beef Top 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