



**Omakase Course - Chef's Selection of the Day**

**Freshly curated with premium ingredients from Japan**

**\$90/Person - 12 course Tasting**

**Sashimi #1**

Hirame with smoked pineapple, micro cilantro, citrus sauce, ponzu sauce

**Sushi #1**

A trio of Shima Aji, Akami, Ume Madai sushi, showcasing the delicate flavors of the ocean.

**Sashimi #2**

Sawara (King Mackerel) with garlic and Daikon ponzu sauce

**Sushi Course #2**

Another trio of refined Kanpachi, King Salmon, Kurodai sushi, carefully selected to highlight balance and craftsmanship.

**Nori Chip**

A luxurious, crisp bite of A5 Wagyu with Uni on top

**Main Dish**

Japanese noodle with sesame dressing with black truffle on top

**Soup**

Pumpkin Miso broth topped with micro cilantro, pumpkin seed and herb oil

**Grand Finale**

A5 beef with Foie Gras

**Add-Ons (Available Upon Request)**

Engawa \$10/O-toro \$12/ Chu-toro \$10/Hon Uni\$12/Ensui Uni \$12

Kamasu \$8/ Kinmedai \$8/Akamutsu \$14/ Muki Hotate Scallop \$10

Kurodai \$7/ Kama-toro \$14

Fresh Wasabi Available upon request +\$5

\*Please let us know if you have any food allergies.