

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 | Chu Toro | Ume Madai

SASHIMI #2

Sawara (King Mackerel) | garlic | Daikon ponzu sauce

SUSHI COURSE #2

Kanpachi | King Salmon | Gindara

TORO TARTARE

Negi Toro | chives | radish | morel sauce

MAIN DISH

Japanese noodle | sesame dressing | fresh black truffle

SOUP

Chef's Miso Broth | micro cilantro | chili oil

GRAND FINALE

A5 Wagyu Beef | Foie Gras flakes

DESSERT

Matcha Cheesecake

\$60

PER PERSON · 9 COURSE TASTING

SASHIMI #1

Hirame | smoked pineapple | micro cilantro | citrus sauce

SUSHI COURSE #1

Kanpachi | Akame | Ume Madai

SASHIMI #2

Sawara (King Mackerel) | garlic | Daikon ponzu sauce

SUSHI COURSE #2

Scallop | King Salmon | Kurodai

SOUP

Chef's Miso Broth | micro cilantro | chili oil

DESSERT

Matcha Cheesecake

ADD ON — AVAILABLE UPON REQUEST

Fresh Wasabi +\$5

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