



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

**Freshly curated with premium ingredients from Japan**

### **Sashimi #1**

A pristine opening of the finest seasonal fish, awakening the palate with purity and elegance.

### **Sushi #1**

A trio of hand-crafted sushi, showcasing the delicate flavors of the ocean.

### **Sashimi #2**

A second expression of premium sashimi, offering deeper character and nuance.

### **Sushi Course #2**

Another trio of refined sushi, carefully selected to highlight balance and craftsmanship.

### **Main Dish**

A comforting and refined starch accompaniment, thoughtfully paired with the main dish.

### **Chip**

A luxurious, crisp bite offering rich flavor and refined texture.

### **Soup**

A warm, elegant broth crafted from chef's selected ingredients.

### **Grand Finale**

A beautifully composed finishing course to complete your dining journey.

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

Aji / Kinmedai / Engawa / Gindara / Toro / O-Toro / Chu-Toro / Ensui Uni / Hon Uni /  
Toro Tartare / Maki Hotate

Fresh Wasabi Available upon request +\$5

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