



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.