PREMIUM OMAKASE
15 COURSES



真鯛

MADAI (SEA BREAM) 7

Cured with salt and vinegar, on top with scallion.



赤身

AKAMI (LEAN TUNA) 7

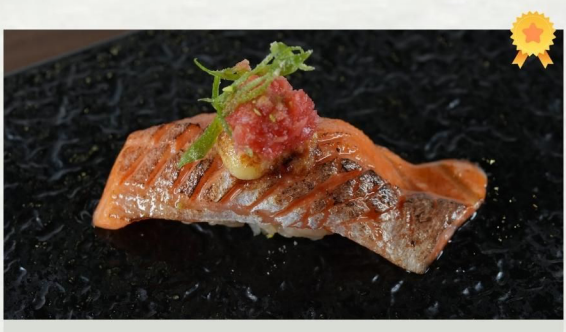
Bluefin Tuna, marinated with kombu seaweed and chef sauce.



縞鯵

SHIMA AJI (STRIPED JACK) 8

On top with yuzu skin & yuzu juice.
Shima Aji is family with hamachi.



鱒之介

MASUNOSUKE (KING SALMON) 7

Belly part with homemade mayonaisse, yuzu pickle & springkle wasabi salt.



帆立

HOTATE (SCALLOP) 8

From Hokkaido
On top with truffle salt.



勘八

KANPACHI (BABY YELLOWTAIL) 7

On top with spicy garlic crunch.



鰆

SAWARA (SPANISH MACKEREL) 9

With fresh ginger and scallion.
Smoked with cherry oak.



鮃

HIRAME (FLUKE) 8

with truffle oil



イクラ

IKURA (SALMON ROE) 8

Marinated with chef sauce & brown sugar.



大とろ

O-TORO (FATTY TUNA) 15

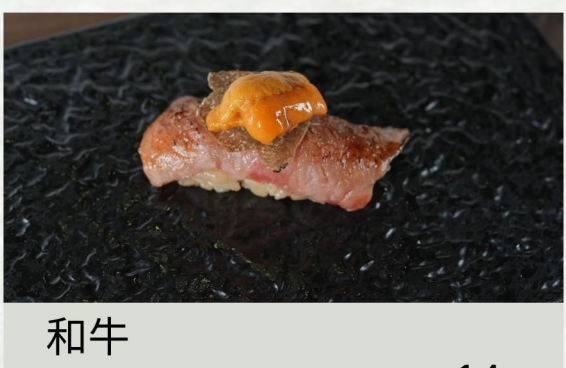
Bluefin tuna, on top with kaluga caviar (+6)



雲丹

UNI (SEA URCHIN) MP

From Hokkaido



和牛

WAGYU 14

A5 wagyu on top with fresh truffle(+7) and uni(+8)