

808 Zone

2026 Spring Tasting Journey

Welcome Drink

A refreshing cocktail with yuzu sake, plum wine, and lychee, gently awakening the palate.

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Jellyfish · Chayote

Crisp jellyfish paired with fresh chayote, offering a light and refreshing start.

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Signature Ankimo Mousse

Silky monkfish liver mousse delivering rich umami and smooth texture.

Amaebi · Truffle

Sweet amaebi enhanced with aromatic truffle for a refined balance.

Tuna Tartare

Fresh tuna finely prepared to highlight its clean and delicate flavor.

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Anago

Deep sea eel prepared with delicate seasoning, highlighting its natural sweetness and soft texture.

Scallop · Lobster Bisque

Tender scallop complemented by a rich and velvety lobster bisque.

Tempura IKA · Mentaiko

Lightly fried squid with mentaiko, adding crisp texture and bold flavor.

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Chawanmushi · Abalone

Silky egg custard with tender abalone, elegant and comforting.

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Fusion Sashimi

Seasonal selection with subtle smoky notes, showcasing ocean freshness.

Chef's Nigiri (3)

Three pieces of expertly crafted nigiri highlighting balance and precision.

Signature Sushi Mini Don

Premium seafood over rice featuring Hokkaido uni, ikura, and caviar.

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A5 Wagyu Toast

Buttery A5 wagyu served on crisp toast for a rich and indulgent bite.

Yuzu Shio Somen

Light somen in citrus broth, symbolizing longevity and renewal.

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Signature Coconut Panna Cotta

Smooth coconut panna cotta with a delicate, refreshing finish.