

808 Zone

2026 Summer Tasting Journey

Welcome Drink

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

Lobster Salad

Succulent lobster with citrus vinaigrette and micro greens.

Ankimo Mousse

Silky monkfish liver mousse with a smooth, rich finish.

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.

Anago

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

Hokkaido Scallop • Lobster & Shrimp Bisque

Tender scallop complemented by a rich and velvety lobster shrimp bisque.

House made Crab cake • Mentaiko

Crispy crab cake made in-house, paired with mentaiko for savory richness.

Chawanmushi • Abalone

Silky egg custard with tender abalone, elegant and comforting.

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.

A5 Wagyu Toast

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

Yuzu Shio Somen with Duck Breast

Light somen in citrus broth with tender duck breast, symbolizing longevity and renewal.

Signature Coconut Panna Cotta

Smooth coconut panna cotta with a delicate, refreshing finish.