

Unfortunately, we won't be able to accommodate any substitution requests without advance notice of your allergy or dietary restrictions before your visit.

Seasonal Omakase Lunch

\$180 / \$130

Appetizer

Steamed Egg Custard with Salmon Roe (Ikura)

Nigiri (12 pieces) / (10 pieces)

Scallop (Hotate) from Hokkaido

Horse Mackerel (Aji) from Kagoshima

King Salmon (Masunosuke) from Hokkaido

Sweet Shrimp (Amaebi) Hokkaido

Fatty Tuna (Otoro) from Miyagi

Red Snapper (madai) from Oita

Japanese Barracuda (Kamasu) from Chiba

Bonito (Katsuo) from Kanagawa

*Striped Jack (Shimaaji) from Oita *\$180 course only*

Blackthroat Sea Perch (Nodoguro) from Nagasaki

Lean Tuna (Akami) from Miyagi

Ezo Bafun Sea Urchin (Bafun Uni) from Hokkaido

**\$180 course only*

(Depending on the fish availability, we may substitute for these fishes.)

Baby Snapper (Kasugo) with Ebioboro (Shrimp & Egg) / Nakedhead

(Meichidai) / Ink Squid (Sumiika) / Wild Yellowtail (Buri) /

Ishigakidai / Amberjack (Kanpachi) / Fluke (Hirame) / Striped

Beakfish (Ishidai)

Miso Soup

Haccho miso from Aichi and Sakura miso from Kyoto, and Dashi from Konbu Seaweed, Bonito, and Niboshi (Dried Sardines)

Homemade Tamago

Egg, Mountain Yam, Shrimp

Dessert

Green Tea Blancmange: Coconut Milk Panna Cotta with Maccha
Green Tea Sauce

ADDITIONALS

Premium Miyazaki Beef Nigiri Topped with Uni & Caviar \$45

Ezo Bafun Uni Handroll \$45

Bluefin Tuna, Uni, and Ikura Handroll \$35

Aburi Toro Nigiri \$35

Ensui Uni Nigiri \$30

Hairy Crab \$20

Golden Eye Snapper \$15

Sea Eel (Anago) \$15