

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

\$250 / \$180 / \$130

~ Appetizers ~

Steamed Egg Custard with Salmon Roe (Ikura)

~ Nigiri ~

\$250 course (15 pieces including Miyazaki Beef & Uni Nigiri)

\$180 course (12 pieces)

\$130 course (10 pieces)

Seasonal Fishes

*Depending on the fish availability,
fish may be different from time to time.*

Kuruma Ebi (Tiger Prawn) from Oita *250 course only

Lean Tuna (Akami) from Miyagi

Fatty Tuna (Toro) from Miyagi

*2 pieces in 250 course / 1 piece in \$130 & \$180 courses

Sea Urchin (Uni) from Hokkaido

Kohada (Gizzard Shad) from Kumamoto

Japanese Barracuda (Kamasu) from Chiba

Scallop (Hotate) from Hokkaido

Horse Mackerel (Aji) from Kagoshima

Sweet Shrimp (Amaebi) Hokkaido

Blackthroat Sea Perch (Nodoguro) from Nagasaki

Striped Jack (Shimaaji) from Oita

Red Snapper (Madai) from Oita

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

Anago (Sea Eel) from Tokyo

Hon Masu (Wild Trout) from Hokkaido

Ink Squid (Sumiika) from Oita

Kinmedai (Golden Eye Snapper) from Chiba

Striped Beakfish (Ishidai) from Oita

Nakedhead (Meichidai) from Oita

Fluke (Hirame) from Aomori

Half Beak (Sayori) from Miyagi

Isaki (Threeline Grunt) from Oita



~ Handroll ~

Chopped Tuna Handroll with Chives *\$250 & \$180 courses only

~ 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