

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**

### **4 Appetizers**

*Steamed Egg Custard with Salmon Roe (Ikura)*

*Seasonal Sashimi: Striped Jack (Shimaaji) & Red Snapper (Madai)*

*Bonito (Katsuo) with Anchovy sauce, Garlic, and Shiso flower*

*Broiled Bluefin Tuna*

### **Nigiri (8 pieces)**

*Scallop (Hotate) from Hokkaido*

*Horse Mackerel (Aji) from Kagoshima*

*Sweet Shrimp (Amaebi) Hokkaido*

*Fatty Tuna (Otoro) from Miyagi*

*Hairy Crab (Kegani) from Hokkaido*

*Blackthroat Sea Perch (Nodoguro) from Nagasaki*

*Lean Tuna (Akami) from Miyagi*

*Salt Water Sea Urchin (Ensui Uni) from Hokkaido*

(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

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### **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*