

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)

2 Types of Seasonal dish \*\$250 course only

Seasonal Grill Fish \*\$250 course only

### ~ Nigiri ~

\$250 course (8 pieces)

\$180 course (12 pieces)

\$130 course (10 pieces)

### Seasonal Fishes

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

Lean Tuna (Akami) from Miyagi

Fatty Tuna (Toro) from Miyagi

Kegani (Hairy Crab) from Hokkaido \* \$250 course only

Sea Urchin (Uni) from Hokkaido \*\$250 & \$180 course only

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

Sakuramasu (Cherry Trout) from Hokkaido

Ink Squid (Sumiika) from Oita

Kue (Grouper) from Nagasaki

Kinmedai (Golden Eye Snapper) from Chiba

Striped Beakfish (Ishidai) from Oita

Nakedhead (Meichidai) from Oita

Fluke (Hirame) from Aomori

Sea Robin (Hobo) from Oita

Half Beak (Sayori) from Miyagi