$120 Omakase

**Nigiri**
Fourteen Pieces of Chef's Selected Sushi of the Day

**Makimono**
One Roll

**Tamago**
Edomae Egg Custard

**Misoshiru**
Miso Soup

**Dessert**

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$150 Omakase

**Otoshi**
Two kinds of Starters of the Day

**Sashimi**
Chef's Selection of Sashimi of the Day

**Toro Tabe Kurabe**
Toro Tasting

**Yakimono**
Chef's Grilled Item of the Day

**Nigiri**
9 Pieces of Chef's Selected Sushi of the Day

**Makimono**
One Roll

**Tamago**
Edomae Egg Custard

**Misoshiru**
Miso Soup

**Dessert**

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Enjoy a Sake Pairing with your omakase +$60
Add Uni Tabekurabe ‘Uni Tasting’ + $25
$250 OMAKASE

CHAWANMUSHI
CHILLED EGG CUSTARD

WAYGU-UNI BRIOCHÉ

HAIRY CRAB,
COD MILT, SALMON ROE

CHEF’S SUSHI SELECTION 1ST COURSE

GRILLED LOBSTER
3 SAUCES

CHEF’S SUSHI SELECTION 2ND COURSE

MISO MARINATED FOIE GRAS
MONK FISH LIVER RICE

CHEF’S SUSHI SELECTION 3RD COURSE

UNI AND WAGYU RISOTTO
SHAVED TRUFFLE

MISO SOUP

CHEF’S SUSHI SELECTION 4TH COURSE

TAMACO
HOUSE-MADE EDOMAE EGG CUSTARD

DESSERT