



2023 OMAKASE

WE WORK EVERYDAY TO ELEVATE THE TASTING EXPERIENCE BY CAREFULLY CHOOSING SELECTED INGREDIENTS, AND ADDING CREATIVE TOUCHES WE PRESENT OUR MENU FOR YOU TO ENJOY EDOMAE TOKYO STYLE OMAKASE

OTSUKURI

TAI Wild sea bream, roasted reduction sake sauce, myoga ginger, shiso leaf
MAGURO Bluefin tuna from Japan, UNI soy sauce, seaweed, mountain yam

SUSHI OPENING

KINMEDAI Golden eye snapper – Yuzu kosho ponzu
SHIMA-AJI Striped jack – Kelp pressed
AJI Horse Mackerel – Chives, ginger
UMI-MASU Ocean trout – Hay smoked

NITSUKE

MANAGATSUO Japanese butterfish, sweet soy sauce reduction

TUNA TASTING

AKAMI ZUKE Soy sauce marinade lean tuna
CHU-TORO Medium fatty tuna
O-TORO Fatty tuna

SEASONAL DISHES

TACHIUO Grilled cutlassfish, sansho sauce, sansho leaf bud
AMADAI Fried Japanese tilefish, AGE-DASHI broth
UNAGI SHIRAYAKI Daikon radish, TOSAZU vinaigrette sauce, HOJISO

SUSHI FINALE

KASUGODAI Young snapper – Vinaigrette egg yolk powder
UNI Sea urchin – From Hokkaido Japan
ANAGO Sea eel – NI-TSUME reduction sauce
TORO-TAKU HAND ROLL – Chopped fatty tuna, pickled daikon
TAMAGO – Egg cake
RED MISO SOUP

DESSERT

IKKASODEN Muskmelon and Yuzu matcha cheesecake

THANK YOU ALWAYS FOR YOUR CONTINUOUS SUPPORT
THE DEN TEAM

18% Service Charge will be added to your check. · For groups 8 and more guests 20% will be added to your check.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness