

Signature Omakase Course

Sample Menu from September, 2024

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.

SAKIZUKE

HOTATE, TAKO TOSAZU JELLY

Hokkaido scallop and boiled octopus with citrus vinegar soy sauce jelly

OTSUKURI

HON MAGURO,

Bluefin tuna with UNI soy sauce, black truffles and mountain yam

AGE MONO

TACHIUO TEMPURA

Fried cutlass fish, red wine NITSUME reduction sauce

OWAN

KINMEDAI, NASU, SUMASHI JITATE

Golden eye snapper, eggplant, Myoga, DASHI soup broth

YAKI MONO

AMADAI MATSUKASA YAKI

Grilled Japanese tilefish, bottarga powder

HASHI YASUME

SHIRO EBI KOBU JIME

Kelp pressed white shrimp with soy sauce

SUSHI OPENING

KASUGIODAI, Young sea bream - *Vinaigrette egg powder*

SHIMA-AJI, Striped jack - *kelp pressed, with Ginger*

KATSUO, Skipjack tuna - *Chives and ginger*

AKI ZAKE, Japanese Autumn salmon - *straw smoked*

KAMASU, Japanese baraccuda - *Lime juice*

KUCHI NAOSHI

Lemmon Granite'

TUNA TASTING

Akami Zuke - *Soy sauce marinade lean tuna*

Chu-toro - *Medium fatty tuna*

Otoro - *Fatty tuna*

SUSHI FINALE

EBODAI, Japanese butterfish - *Lime zest*

KURUMA EBI, Japanese tigerprawn - *lemmon and black salt*

UNI, Sea urchin - *From Hokkaido Japan*

ANAGO, Sea eel - *NITSUME reduction sauce*

Toro-Taku roll - *Chopped fatty tuna, pickled daikon radish*

MAPLE TAMAGO - *Sweet egg cake*

AKADASHI, Red miso soup

DESSERT

Strawberry mascarpone ice cream

Mango and lemon with Sake whipped ganache

Head Chef Atsushi Okawara

Sous Chef Masa Ota

**This is a sample menu. Course items are seasonal and subject to change daily.*