Select your preferred experience from our three omakase offerings.

DEN OMAKASE

A curated chef's tasting menu featuring premium seasonal selections. **15 course** \$150 **ADVANCED RESERVATION NEEDED**

OKONOMI

Minimum spend \$60.

NAME YOUR OMAKASE

Customize your experience by selecting the number and variety of fish from the Chef's Daily Selection

*2 pieces of each kind is served.

5 kinds* (10 pcs) \$100 7 kinds* (14 pcs) nigiri \$135 **10 kinds*** (20 pcs) \$180

Chef's Daily Selection

AKAMI | Tuna 9 **CHUTORO** | Medium Fatty Tuna 12 **ZUKE** | Soy Marinated Lean Bluefin Tuna 11 **SAKE** | Salmon 7 **IKURA** | Cured Salmon Roe 8 SUZUKI Japanese Sea Bass 11 TAKO Octopus 9 KANI | Snow Crab 12 KASUGODAI | Young Sea Bream 11 AJI | Horse Mackerel 11 **KINMEDAI** | Golden Eye Snapper 11 **HOTATE** | Scallop 9 SHIMA AJI | Striped jack 9 HAMACHI | Yellowtail 8

ADDITIONS

Specialty add-ons available

SPECIALTY NIGIRI / SASHIMI

OTORO | Fatty Tuna 14 **JAPANESE UNI** | Japanese Sea Urchin 26 ANAGO | Sea Eel 11 WAGYU ABURI | Torched A5 Wagyu Beef 16

MAGURO FLIGHT

Tuna, Soy Marinated Lean Bluefin Tuna, Medium Fatty Tuna, Fatty Tuna 42

HOSOMAKI

TEKKA | Lean Bluefin Tuna 14 TOROTAKU | Fatty Bluefin Tuna and pickle daikon 18 **SAKE** | Salmon 12 AVOCADO | Avocado 10

HANDROLL

SAKE | Salmon 10 TORO | Fatty Tuna, pickle daikon, wasabi 15 HOTATE | Scallop, truffle, yuzu kosho 13 HAMACHI | Yellowtail, shiso, crispy onion 12 **AZABU** | Fatty Tuna, Japanese Sea Urchin, ossetra caviar 28

* Max seating time: 1 hour and 30 minutes 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 meat, poultry, seafood, or eggs may increase your risk of foodborne illness. In our kitchen, we prepare dishes with milk, milk products, eggs, egg products, peanuts, tree nuts, fish, shellfish, wheat, soybean, and sesame. If you have any allergy or sensitivity to any food, or special dietary restrictions, please inform your server.



