



## Omakase

\$138 per person

1 Appetizer + 15 Courses

All guests will enjoy our curated omakase experience, featuring a menu that evolves daily based on the freshest catch and seasonal ingredients.

Sake pairing - \$55

Five curated pours to complement your experience

MADAI sea bream

HAMACHI yellowtail

HOTATE scallop

BOTAN EBI raw shrimp

UNI sea urchin

KANPACHI amberjack

ISAKI threeline fish

KINMEDAI red snapper

AKAMI lean tuna

CHU TORO medium fatty tuna + truffle

O TORO fatty tuna + caviar

A5 Miyazaki Wagyu

SAKE king salmon

UNAGI eel

TORO hand roll

\*Please let us know if you have any food allergies.

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