



## Lunch Omakase

10 courses | \$55 per person

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

MADAI sea bream

HAMACHI yellowtail

HOTATE scallop

IKURA salmon roe

ISAKI threeline fish

AKAMI lean tuna

O TORO fatty tuna

SAKE salmon

UNAGI eel

Chef's choice hand roll

## Kubota Sake Flight - \$29

Three pours at once to complement your lunch set:

KUBOTA MANJU

KUBOTA HEKIJU

KUBOTA SENJU

\*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.

## Hand Roll Sets

*No substitutions*

### Set A - \$35

4 Hand Rolls:

Kani Avo: *imitation crab, avocado*

Unagi Avo: *cooked eel, avocado*

Spicy Salmon

Spicy Tuna

### Set B - \$45

4 Hand Rolls:

Madai Shiso: *sea bream, shiso leaf*

Hamachi: *yellowtail, green onion*

Sake Avo: *salmon, avocado*

Toro Takuan: *tuna, pickled radish*

### Set C - \$65

4 Sushi Tacos:

Hotate: *Hokkaido scallop*

Sake: *king salmon, pickled wasabi*

Uni: *sea urchin*

O Toro Caviar: *fatty tuna, caviar*

## Special Hand Rolls

Uni	\$25
Wagyu + Caviar	\$25
O Toro + Caviar	\$25
Wagyu + Uni	\$30
O Toro + Uni + Caviar	\$35
Scallop + Ebi+ Uni	\$35
Wagyu + Scallop + Truffle	\$35
Wagyu + Foie gras + Uni	\$38

## À La Carte

Choose from our selection of hand rolls and nigiri.