



Dinner Omakase

16 courses | \$118 per person

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

Chef's choice appetizer

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

Sake pairing - \$55

Five curated pours to complement your omakase experience.

*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.

5 Hand Roll Set - \$70

Madai Shiso
Sea bream, shiso leaf

Hamachi
Yellowtail, green onion

Sake Avo
King Salmon, avocado

A5 Wagyu
Wagyu beef, fried leeks

O Toro Caviar
Fatty Tuna, caviar

No substitutions for the hand roll set

Specials

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

À La Carte

Choose from our selection of hand rolls and nigiri.

Minimum spend of \$50 per guest applies.