



Omakase

\$75 per person

11 Courses

All guests will 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

KANPACHI amberjack

ISAKI threeline fish

AKAMI lean tuna

O TORO fatty tuna

SAKE salmon

UNAGI eel

Chef's Choice 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.