

# OMAKASE

TASTING MENU | JANUARY 2020

## PIN

### HAPPY SPOON

*kusshi oyster, uni, ikura, tobiko, ponzu crème fraîche*

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

## RYAN

### BEEF TARTARE

*furikake rice cracker, quail egg*

• KAMEIZUMI | JUNMAI GINJO NAMA •

## GETA

### DASHI CHAWANMUSHI

*shiitake, crab, scallop, shrimp*

• BORN NAMA GENSHU | JUNMAI DAIGINJO

## DARI

KAWAHAGI *thread sail filefish*

KINMEDAI *golden eye snapper*

HIRAME *fluke*

• AIZU CHUSHOU | JUNMAI •

## MENOJI

SAWARA *spanish mackerel*

SAYORI *japanese halfbeak*

MASABA *japanese mackerel*

• GASAAN RYU | HONJOZO •

## RONJI

HON MAGURO *bluefin tuna*

UMIMASU *ocean trout*

BURI *wild yellowtail*

• SEIKYO | JUNMAI GINJO 'OMACHI' •

## ZEITAKU +38

O TORO *fatty bluefin tuna*

A5 WAGYU *japanese wagyu beef*

HOTATE *scallop*

ZUWAIKANI *snow crab*

• KATAFUNE | HONJOZO NAMA +13 •



## SEINAN

UNAGI *japanese fresh water eel*

TAMAGO *egg omelette*

KANPYO *simmered squash*

• ICHINOKURA | HONJOZO •

## DEZAATO

### CALPICO PANNA COTTA

*shortbread crumble, mandarin sauce*

120 FOOD | 55 SAKE PAIRINGS  
38 SUPPLEMENTAL | 13 SUPPLEMENT SAKE PER PERSON

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS