

# OMAKASE BOX

CHEF KEN TOMINAGA  
&  
CHEF YUKINORI YAMAMOTO



## AMUSE

'HAPPY SPOON'  
*kusshi oyster, uni, ikura,  
tobiko, ponzu crème fraîche*



## SASHIMI

SAKE *king salmon*

MADAI *sea bream*

HAMACHI *yellowtail*

## SMALL PLATES

BROCCOLINI  
*'goma-ae' style, toasted sesame*

MISO-BROILED SABA  
*japanese mackerel*

BARA CHIRASHI  
*maguro, sake, tamago, ikura*

## NIGIRI

HON MAGURO *bluefin tuna*

CHU TORO *medium fatty bluefin tuna*

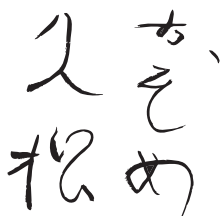
HIRAME *fluke*

BOTAN EBI *spot prawn*

UNAGI *freshwater eel*

## MAKIMONO

KEN'S ROLL *shrimp tempura, spicy tuna  
avocado, pine nut*



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

# BEVERAGE

## COCKTAILS

### THE HIGHBALL

*suntory toki japanese whisky, soda, lemon*

*3 bottles | \$12*

### SAKE-TINI

*haku japanese vodka, junmai daiginjo sake*

*asian pear, yuzu*

*2 bottles | \$12*



## SAKE

### EIKO FUJI 'TEN THOUSAND WAYS'

#### HONJOZO

*black currant, light, crisp*

*187mL bottle | \$10 serves 1*

### KIKUSUI FUNAGUCHI

#### HONJOZO

*banana bread, honey, rich*

*300mL can | \$7 serves 1*

### TAKACHIYO 'RED YEAST'

#### NIGORI

*off-dry, effervescent, white peach*

*500mL bottle | \$55 serves 1-2*

### HAKURAKUSEI 'LEGEND STAR'

#### JUNMAI DAIGINJO

*clean, soft, pineapple, muscat grapes*

*720mL bottle | \$150 serves 2-4*

### KIRINZAN 'POTARI POTARI'

#### JUNMAI GINJO

*rich, herbal, vibrant, cherry blossom*

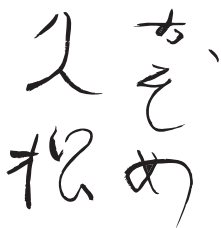
*720mL bottle | \$95 serves 2-4*

### TAKA 'NOBLE ARROW' TOKUBETSU

#### JUNMAI

*creamy, kaffir lime, melon rind*

*720mL bottle | \$55 serves 2-4*



## BEER

### SAPPORO PREMIUM LAGER

*tokyo, japan | 4.9% abv*

*22oz can \$4 | 6 for \$20*

### YOHO AONI IPA

*nagano, japan | 7.0% abv*

*12oz can \$7 | 6 for \$35*

