

VALENTINE'S WEEKEND

OMAKASE

FEBRUARY 11-14, 2022

155 PER PERSON | 95 SAKE PAIRING

PIN

LOVE SPOON

*kusshi oyster, ossetra caviar
ikura, tobiko, ponzu crème fraîche*

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

GETA

sashimi

HON MAGURO

bluefin tuna

KAMPACHII

amberjack

UMIMASU

ocean trout

• KUROUZAEMON PABU LABEL | DAIGINJO •

RONJI

UNI CHAWANMUSHI

black truffle, shiitake mushroom

• BORN | NAMA GENSHU JUNMAI DAIGINJO

MENOJI

CRISPY SKIN SUZUKI

shrimp dumpling, ginger dashi

• AKABU | JUNMAI •

DARI

SCHMITZ RANCH 28 DAY DRY-AGED PRIME RIB EYE

bloomsdale spinach, smoked potato, shiso leaf

SUPPLEMENT A5 MIYAZAKI WAGYU 75

• YAMADA SHOTEN | JUNMAI •

SEINAN

nigiri

CHU-TORO *medium fatty tuna*

BOTAN-EBI *spot prawn*

UNAGI *freshwater eel*

ZUWAIGANI *snow crab*

SAKURA-MASU *cherry salmon*

ADD 3 PIECE LUXURY NIGIRI 45

• TSUJIZENBEI | JUNMAI DAIGINJO •

DEZAATO

MATCHA GREEN TEA CREPE CAKE

white chocolate cream, candied citrus

• OZE NO YUKIDOKE | JUNMAI DAIGINJO 'ROSE' •