OMAKASE

TASTING MENU | SPRING 2022

PIN

ZENSAI

GOMA TOFU	*sesame tofu*
TOKOBUSHI	*braised abalone*
NANBAN ZUKE	*marinated fried fish*
DASHIMAKI TAMAGO	*japanese omelette*
EBI UMANI	*braised prawn*

• KAZU NO MORI I NAMA JUNMAI •

RYAN

CRUDO

hamachi, hon maguro, madai, green onion, sumiso

• SUEHIRO | YAMAHAI JUNMAI •

GETA

CHAWANMUSHI

savory egg custard, ebi, hotate, shiitake, chicken

• BORN I NAMA JUNMAI DAIGINJO •

DARI

ICHIYA BOSHI

day aged fish, pickles

• YOKIKANA I JUNMAI GINJO •

MENOJI

KAMASU	*japanese barracuda*
KINMEDAI	*goldeneye snapper*
NODOGURO	*blackthroat seaperch*
SAWARA	*spanish mackerel*
TACHI UO	*great sword fish*

• KUROEZAEMON PABU LABEL | DAIGINJO •

RONJI

AKA DASHI

red miso soup, nameko

SEINAN

O TORO	*fatty bluefin tuna*
CHU TORO	*medium fatty bluefin tuna*
UNI	*japanese sea urchin*
HON MASU	*wild ocean trout*
ANAGO	*saltwater eel*

• TSUJIZENBEI | JUNMAI DAIGINJO •

DEZAATO

JAPANESE CHEESECAKE

matcha gelato, pistachio crumble

190 FOOD | 85 SAKE PAIRINGS

TOYOSU MARKET FISH SUBJECT TO AVAILABILITY

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