

# VALENTINE'S DAY

OMAKASE

FEBRUARY 14, 2023

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*

HAMACHI

*yellowtail*

SAKE

*salmon*

• KUROUZAEMON PABU LABEL | DAIGINJO •

## RONJI

CRAB CHAWANMUSHI

*black truffle, shiitake mushroom*

• BORN | NAMA GENSHU JUNMAI DAIGINJO ••

## MENOJI

CRISPY SKIN SALMON

*shrimp rice, miso vinaigrette*

• HEIWA "KID" | TOKUBETSU JUNMAI •

## DARI

SCHMITZ RANCH 28 DAY DRY-AGED PRIME RIB EYE

*potato stack, wilted spinach, truffle jus*

SUPPLEMENT A5 MIYAZAKI WAGYU 75

PERIGORD BLACK TRUFFLES 35

• YAMADA SHOTEN | JUNMAI •

## SEINAN

*nigiri*

CHU-TORO *medium fatty tuna*

BOTAN-EBI *spot prawn*

UNAGI *freshwater eel*

MEDAI *japanese butterfish*

UMI MASU *ocean trout*

ADD 3 PIECE LUXURY NIGIRI 45

• TSUJIZENBEI | JUNMAI DAIGINJO •

## DEZAATO

MATCHA SPONGE CAKE

*citrus curd*

• OZE NO YUKIDOKE | JUNMAI DAIGINJO 'ROSE' •