

OMAKASE

TASTING MENU | WINTER 2023

159 FOOD | 85 SAKE PAIRING

TSUKIDASHI

HAPPY SPOON

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

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

ZENSAI

BAY SCALLOP CHAWANMUSHI

ossetra caviar, black truffle

• BORN NAMA GENSHU' | JUNMAI DAIGINJO •

AGE-MONO

SEASONAL VEGETABLE TEMPURA

togarashi, daikon, ponzu

• SUEHIRO YAMAHAI | JUNMAI •

NIGIRI

HIRAME flounder

MADAI red sea bream

JI-KINME golden eye snapper

HON MAGURO bluefin tuna

HAMACHI yellowtail tuna

CHU-TOROI medium fatty bluefin tuna

HOTATE hokkaido scallop

ANAGO saltwater eel

UNI sea urchin

• KUROUZAEMON | DAIGINJO PABU LABEL •

• TSUJIZENBEI | JUNMAI DAIGINJO •

• HEIWA KID TOKOBETSU | JUNMAI OMACHI •

SHIRU

ASARI CLAM MISO SOUP

YAKIMONO

HOT STONE DUO OF JAPANESE & AMERICAN WAGYU

A5 ribeye & tongue, pabu steak sauce, shishito pepper

• YAMADA SHOTEN' | JUNMAI •

KAN-MI

JAPANESE CHEESECAKE

matcha green tea ice cream, pistachio crumble