

# 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, shrimp, kamaboko

• BORN NAMA GENSHU' | JUNMAI DAIGINJO •

## AGE-MONO

### SEASONAL VEGETABLE TEMPURA

togarashi, daikon, truffle ponzu

• SUEHIRO YAMAHAI | JUNMAI •

## NIGIRI

**HIRAME** flounder-shiso leaf

**MADAI** red sea bream-momiji oroshi

**JI-KINME** golden eye snapper-red yuzu kosho

**HON MAGURO** bluefin tuna-negi shio

**HAMACHI** yellowtail tuna-green yuzu kosho

**CHU-TOROI** medium fatty tuna-kizami wasabi

**HOTATE** hokkaido scallop- ikura

**ANAGO** saltwater eel- cucumber sansho

**UNI** sea urchin- gold leaf

• KUROZAEMON | DAIGINJO PABU LABEL •

• TSUJIZENBEI | JUNMAI DAIGINJO •

• HEIWA KID TOKOBETSU | JUNMAI OMACHI •

## AWABI

### GINGER STEAMED ABALONE

dashi poached daikon, hon-shimeji, yuzu-tamari glazed

## 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