

OMAKASE

TASTING MENU | SUMMER 2024

165 FOOD | 90 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

• KAMEIZUMI NAMA GENSHU' | JUNMAI DAIGINJO

AGE-MONO

SEASONAL VEGETABLE TEMPURA

togarashi, daikon, truffle ponzu

• YUKI NO BOSHA YAMAHAI | JUNMAI •

NIGIRI

HIRAME flounder- momiji oroshi daikon

MADAI red sea bream-green yuzu kosho

KIN MEDAI golden eye snapper-red yuzu kosho

HON MAGURO bluefin tuna-kizami wasabi

HAMACHI yellowtail tuna-green onion

CHU-TORO medium fatty tuna-ponzu daikon

HOTATE hokkaido scallop- ikura

ANAGO saltwater eel- cucumber eel sauce

UNI sea urchin- gold leaf

• KUROUZAEMON | DAIGINJO PABU LABEL •

• TSUJIZENBEI | JUNMAI DAIGINJO •

• HEIWA KID TOKOBETSU | JUNMAI OMACHI •

AWABI

GINGER STEAMED ABALONE

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

• YUHO | JUNMAI YAMA-OROSHI •

YAKIMONO

HOT STONE DUO OF JAPANESE & AMERICAN WAGYU

A5 Ribeye & American Wagyu Ribeye, pabu steak sauce, shishito pepper

• YAMADA SHOTEN' | JUNMAI •

KAN-MI

JAPANESE CHEESECAKE

matcha green tea ice cream, pistachio crumble

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

*FOR YOUR CONVINIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE WHICH IS

DISTRIBUTED TO THE SERVICE STAFF. A GUEST MAY MAKE ADJUSTMENTS TO THIS SUGGESTED AMOUNT

NO SUBSTITUTIONS PLEASE