

SECRET SUSHI

WITH CHEF YAMA

150 PER PERSON | 98 SAKE & WINE PAIRING

Zensai

Monkfish Liver with Ponzu Sauce Jelly,
Boiled Oyster and Salmon with Truffle Cream Sauce,
Fried Seaweed

Sashimi

Madai (Japanese Sea Bream)
with Dashi Ponzu Sauce and Smoked Fish Roe

Yaki-Sakana

Miso-Broiled Sea Bass, Sugar Snap Peas, Zucchini,
Maitake Mushrooms, Ginger Dashi

Mushimono

Chawanmushi (Savory Egg Custard) with Dungeness Crab, Ikura, Uni,
Shiitake Mushrooms, Truffle Dashi

Yakimono

Miyazaki A5 Wagyu, Wax Bean, Shiitake, Eggplant Sauce

Nigiri

Kinmedai | Golden Eye Snapper

Marinated Chu-Toro | Blue Fin Medium Fatty Tuna

Hokkaido Uni | Japanese Sea Urchin

Katsuo | Japanese Bonito or Skip Jack Tuna

Otoro | Blue Fin Fatty Tuna | Add Caviar +95

Anago | Japanese Conger Eel

Torotaku Hand Roll | Chopped Toro and Shiso Leaf, Myoga,
Green Onion, Oshinko

Mochi Trio

