



SECRET SUSHI



WITH CHEF YAMA

150 PER PERSON | 98 SAKE & WINE PAIRING

Zensai

Happy Spoon
Oyster, Ankimo, Chive, Ikura, Uni

Sashimi

Buri (Wild Yellowtail), Umami Vinegar, Avocado
Balsamic Vinegar, Shiso Oil, Sesame

Yama Bowl

Chopped Otoro, Kaluga Caviar
Quail Egg, Ponzu Sauce
\$95

Sunomono

King Crab, Maguro, Sesame Dressing
Cucumber, Ginger, Seaweed

Mushimono

Chawan mushi (Savory Egg Custard), Truffle
Dashi, Crab, Ikura, Maitake Mushroom

Yaki-Sakana

Miso-Broiled Sea Bass, Grilled Matsutake
Mushrooms
Umami Dashi

Nigiri

Kinmedai | Golden Eye Snapper
Sakura Masu | Cherry Blossom Trout
Otoro | Fatty Blue Fin Tuna
Kamasu | Japanese Barracuda

Buri Toro | Japanese Wild Yellow Tail
Botan Ebi | Spot Prawn
Hokkaido Uni | Sea Urchin
Anago | Seawater Eel

Mochi Trio

Chef's Seasonal Selection