

OMAKASE

TASTING MENU | WINTER 2025

165 FOOD | 90 SAKE PAIRING

TSUKIDASHI

HAPPY SPOON

kusshi oyster, uni, ikura, kaluga caviar, ponzu crème fraîche

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

ZENSAI

BAY SCALLOP CHAWANMUSHI

shrimp, kamaboko

• KAMEIZUMI NAMA GENSHU' | JUNMAI GINJO

AGE-MONO

SEASONAL VEGETABLE TEMPURA

togarashi, daikon, truffle ponzu

• TSUCHIDA | JUNMAI KIMOTO•

NIGIRI

HIRAME flounder- momiji oroshi daikon

MADAI red sea bream-green yuzu kosho

KIN MEDAI golden eye snapper-red yuzu kosho

BURI wild yellowtail

CHU-TORO medium fatty tuna-ponzu, daikon

OTORO fatty tuna-kizami wasabi

BOTAN EBI spot prawn

UNI sea urchin- gold leaf

ANAGO saltwater eel-cucumber eel sauce

• KUROUZAEMON | DAIGINJO PABU LABEL •

• TSUJIZENBEI | JUNMAI DAIGINJO •

• HEIWA KID TOKOBETSU | JUNMAI OMACHI •

AWABI

KAMO (DUCK) GYOZA

black truffle, ginger, scallion, chili rayu

• TAMAGAWA | JUNMAI YAMAHAI GENSHU •

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