

OMAKASE

TASTING MENU | SPRING 2025

195 FOOD

TSUKIDASHI

TORO & CAVIAR TARTARE

bluefin tuna belly, fresh wasabi, 18k gold

ZENSAI

PANKO CRUSTED DUNGENESS CRABCAKE

lobster & yuzu butter sauce

AGE-MONO

MISO BROILED BLACK COD

english pea puree, asparagus, snap peas

NIGIRI

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| HIRAME | flounder- momiji oroshi daikon |
| MADAI | red sea bream-green yuzu kosho |
| KIN MEDAI | golden eye snapper-red yuzu kosho |
| KAMASU | barracuda.lemon juice,green onion |
| 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 |

AWABI

MOTOYAKI LOBSTER 'SPAGHETTI'

udon noodles, garlic, yuzu kosho butter sauce

YAKIMONO

AMERICAN WAGYU FILET MIGNON

fondant daikon, grilled maitake mushroom

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