



SECRET SUSHI



WITH CHEF YAMA

150 PER PERSON | 98 SAKE & WINE PAIRING

Kobachi Trio

Grilled Oyster
Ikura Donburi
Sake-Toro Ceviche

Sashimi

Hon Maguro Tataki, Truffle Ponzu

Yama Bowl

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

Yaki-Sakana

Crispy Miso Seabass, Morell Mushrooms
English Peas

Agemono

Fried Kinme-Dai, Umami-Dashi
Ikura, Leeks

Yaki-Niku

A5 Wagyu Beef, Sukiyaki Sauce
Poached Egg

Miso Soup

Asari Clams, Green Onions, Seaweed

Nigiri

Otoro | Fatty Blue Fin Tuna
Kamasu | Barracuda
Botan Ebi | Spot Prawn

Aji | Horse Mackerel
Hokkaido Uni | Sea Urchin
Anago | Seawater Eel

Brûléed Japanese Cheesecake

Matcha, Roasted Strawberries, Viola Flower