

# OMAKASE

TASTING MENU | WINTER 2026

195 PER PERSON

## TSUKIDASHI

### TORO & CAVIAR TARTARE

bluefin tuna belly, fresh wasabi, 18k gold

## ZENSAI

### PANKO CRUSTED DUNGENESS CRABCAKE

lobster & yuzu butter sauce

## NIGIRI

**HIRAME** flounder-momiji oroshi daikon

**MADAI** red sea bream-green yuzu kosho

**KIN MEDAI** golden eye snapper-red yuzu kosho

**KAMASU** barracuda-lemon, 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

## HASSUN

### MISO BROILED BLACK COD

parsnip puree, chanterelle mushrooms, puffed wild rice

## YAKIMONO

### AMERICAN WAGYU FILET MIGNON

fondant daikon, grilled maitake mushroom

## KAN-MI

### MILK CHOCOLATE NAMELAKA

black sesame, candied cocoa nibs, red bean

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 CONVENIENCE A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE WHICH IS DISTRIBUTED TO THE SERVICE STAFF. GUESTS MAY MAKE  
ADJUSTMENTS TO THIS SUGGESTED AMOUNT

NO SUBSTITUTIONS PLEASE