

OMAKASE

TASTING MENU | SPRING 2026

195 PER PERSON

TSUKIDASHI

TORO & CAVIAR TARTARE

bluefin tuna belly, fresh wasabi, 18k gold

✂ ADD UNI +18

ZENSAI

PANKO CRUSTED DUNGENESS CRABCAKE

lobster & yuzu butter sauce

NIGIRI

HIRAME flounder – momiji oroshi daikon

KIN MEDAI red sea bream – green yuzu kosho

MEDAI golden eye snapper – red yuzu kosho

MAGURO lean fatty tuna – kaiware

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

english pea puree, asparagus, snap peas

YAKIMONO

AMERICAN WAGYU FILET MIGNON

fondant daikon, grilled maitake mushroom

KAN-MI

MILK CHOCOLATE NAMELAKA

valrhona milk chocolate, black sesame,
candied cocoa nibs, red bean mousse

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.