

OMAKASE

TASTING MENU | FALL 2026

195 PER PERSON

BEVERAGE PAIRING

+125 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

MEDAI bluenose – momiji oroshi daikon

ITOYORI golden threadfin bream – ponzu daikon

KINMEDAI golden eye snapper – red yuzu kosho

HON MAGURO lean tuna – kaiware

CHU-TORO medium fatty tuna – kizami wasabi

OTORO fatty tuna – gold leaf

KAMASU barracuda – lemon, green yuzu kosho

JAPANESE UNI hokkaido uni, toasted nori

ANAGO saltwater eel – eel sauce

HASSUN

ROBATA GRILLED SAKANA

california coast rockfish, ikura, confit tomato, yuzu beurre blanc

NIKU

A5 WAGYU SHABU SHABU

enoki mushrooms, king trumpet mushrooms, tsuyu broth

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 CONVENIENCE, 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.