

VALENTINE'S DAY OMAKASE

FEBRUARY 14, 2024

155 PER PERSON | 85 SAKE PAIRING

PIN

LOVE SPOON

*kumamoto oyster, kaluga caviar
ikura, tobiko, ponzu crème fraîche*

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

GETA

SASHIMI PLATE

*hon maguro (bluefin tuna), hamachi (yellowtail)
sake (king salmon)*

• KUROZAEMON PABU LABEL | DAIGINJO

RONJI

RED CRAB CHAWANMUSHI

perigord black truffle, shiitake mushroom

• BORN | NAMA GENSHU JUNMAI DAIGINJO •

MENOJI

SCHMITZ RANCH 28 DAY DRY-AGED RIB EYE

potato pavé, wilted spinach, red wine jus

A5 MIYAZAKI WAGYU SUPPLEMENT 75
ADD PERIGORD BLACK TRUFFLES 35

• YAMADA SHOTEN | JUNMAI •

DARI

nigiri

CHU TORO *medium fatty tuna*

BOTAN EBI *spot prawn*

UNAGI *freshwater eel*

MEDAI *japanese butterfish*

ADD 3 PIECE LUXURY NIGIRI 45

• TSUJIZENBEI | JUNMAI DAIGINJO •

DEZAATO

CHOCOLATE NAMELAKA

sesame sponge, cocoa nibs, red bean mousse

• TAMAGAWA | KIMOTO KOSHU JUNMAI •