

the SUSHI

Exclusive sushi experience

Located on the 52nd floor, 'the SUSHI' is an exclusive counter seat restaurant offering guests a sophisticated yet relaxing space where to indulge in an authentic Edomae style sushi dinner experience. Taste an 'Omakase' chef's recommended dinner course featuring a variety of carefully selected seafood together with curated a la carte dishes which reveal the exquisite flavors of seasonal ingredients.

Pair your dinner with a refined selection of local sake, wines and champagne.



With over 15 years of experience, Chef Eiji Nakamura of the SUSHI is not only highly skilled in crafting high-end sushi, but has also mastered tempura, Teppanyaki, and other Japanese cuisines through his work at five-star hotels overseas. His extensive knowledge and refined techniques, combined with his professional hospitality, enable him to warmly welcome guests from around the world every day.

OMAKASE

Full "Omakase" course 20,900

5 kinds of seasonal appetizers, 10 kinds of nigiri and a makimono, red miso soup, assorted seasonal Japanese fruits

Chef's Premium "Omakase" course 28,600

5 kinds of seasonal appetizers, special dish, 10 kinds of nigiri and a makimono, red miso soup, assorted seasonal Japanese fruits

To greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions.

The price listed (tax included) are subject to a 15% service charge.