

the SUSHI

Full Omakase course 17,600

3 Small appetizers, 3 kinds of sashimi, 10 kinds of sushi, rolled sushi, red miso soup, fruits

Special Selected course 20,900

3 Small appetizers, 5 kinds of sashimi, 10 kinds of sushi, rolled sushi, red miso soup, fruits

Chef's Premium course 25,300

(limited menu by 3 day prior pre-order booking)

Amuse bouche, seasonal appetizers plate, chef's choice of sashimi platter, seasonal seafood dish, japanese beef dish, selected 7 kinds of sushi, rolled sushi, red miso soup, fruits

Sushi a la carte

Tuna	1,320	Scallop	825
Medium marbled tuna	2,420	Red clam	1,320
Marbled tuna	2,860	Surf clam	880
Tiger prawn	2,200	Pen shell	880
Peony Shrimp	1,650	Whelk	1,100
Gizzard shad	660	Kobashira clam	1,100
Horse mackerel	660	Salmon roe	1,540
Mackerel	660	Sea urchin	2,750
Halfbeak	880	Conger eel	880
Flounder	990	Squid	660
Striped jack	880	Octopus	660
Salmon	660	(v) Leek	440
Red bream - kinmedai	1,100	Egg	440

Roll	Cut roll	Hand roll	Roll	Cut roll	Hand roll
(v) Pickled radish	770	550	Conger eel and cucumber	1,650	990
(v) Plum and shiso herb	770	550	Tuna	1,870	1,100
(v) Dried gourd shavings	770	550	Marbled tuna	3,850	2,640
(v) Wasabi pickled yam	770	550	Tuna & leek	3,850	2,640
(v) Cucumber	770	550	Tuna & pickled radish	3,850	2,640

Soup

Miso soup 550

Dessert

Assorted fruits 1,650

(V) vegetarian

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.