

# DINNER COURSE

## OMAKASE COURSE

10,000

Chef's Choice of Appetizers

Assorted Sashimi Plate

Truffle and Shrimp Shumai

Conger Eel Cutlet

Wagyu Beef

Grilled Eel and Corn Clay Pot Rice

Homemade Pancake Dorayaki

## STANDARD COURSE

8,000

Chef's Choice of Two Appetizers

Octopus Carpaccio

Grilled corn with steamed egg

Bando Mochi Pork Menchi Cutlet

Miso marinated Silver Cod

Sea bream and Japanese parsley clay pot rice

Homemade Pancake Dorayaki

\*dummy Dish contents may change depending on the availability of ingredients.