

DINNER COURSE

OMAKASE COURSE

10,000

Chef's Choice of Appetizers
Assorted Sashimi Plate
Steamed Egg Custard with Clams and Maitake Maushroom
Tororo Yam Tempura with Nori Seaweed
Kuroge Wagyu Beef
Clay Pot Rice with Snow Crab and Fresh Nori Butter
Homemade Pancake Dorayaki

STANDARD COURSE

8,000

Chef's Choice of Appetizers
Octopus Carpaccio
Fried Unzen Ham
Beef Skirt Steak Skewer
Miso Marinated Silver Cod
Clay Pot Rice with Salmon and Turnip
Homemade Pancake Dorayaki

*The course menu is subject to change depending on ingredient availability.

*If you have any form of food allergy, please notify our staff.

*Also, please feel free to inquire about detailed product information.

*A 10% service charge will be applied to the pre-tax total.