

DINNER COURSE

OMAKASE COURSE

10,000

Chef's Choice of Appetizers

Assorted Sashimi Plate

Fried lotus root with shrimp

Japanese Hot Pot (Cold yellow tail with water dropwort)

Kuroge Wagyu Beef

Crab and salmon roe clay pot rice

Homemade Pancake Dorayaki

STANDARD COURSE

8,000

Chef's Choice of Two Appetizers

Broiled Octopus Carpaccio

Steamed egg custard with clam

Deep Fried Unzen Ham

Miso marinated Silver Cod

Sea Bream Clay Pot Rice

Homemade Pancake Dorayaki

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