

DINNER COURSE

OMAKASE COURSE

10,000

Chef's Choice of Appetizers

Assorted Sashimi Plate

Shiitake mushroom and shrimp tempura

Japanese Hot Pot (Leek and Pork shabu-shabu)

Kuroge Wagyu Beef

Cherry salmon and salmon roe claypot

Homemade Pancake Dorayaki

STANDARD COURSE

8,000

Chef's Choice of Two Appetizers

Octopus Carpaccio

Steamed egg custard with clam

Bando Mochi Pork Menchi Cutlet (one piece)

Miso marinated Silver Cod

Firefly squid and bamboo shoot claypot

Homemade Pancake Dorayaki

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