

DINNER COURSE

OMAKASE COURSE

10,000

Chef's Choice of Appetizers

Assorted Sashimi Plate

Steamed Egg Custard with Firefly Squid

Tororo Yam Tempura with Nori Seaweed

Kuroge Wagyu Beef

Clay Pot Rice with Grilled Eel and Fresh Shiso

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 Whitebait,
Fresh Wakame Seaweed and Salmon Roe

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.