

# DINNER COURSE

## OMAKASE COURSE

10,000

Chef's Choice of Appetizers

Assorted Sashimi Plate

Shrimp and mozzarella cheese fried ball

Japanese Hot Pot (Cold yellow tail with water dropwort)

Charcoal Grilled Japanese Beef Sirloin

Crab and salmon roe clay pot rice

Homemade Pancake Dorayaki

## STANDARD COURSE

8,000

Chef's Choice of Two Appetizers

Mackerel with sesame dressing

Steamed egg custard with clam

Bando Mochi Pork fried minced meat ball

Miso marinated Silver Cod

Sea Bream Clay Pot Rice

Homemade Pancake Dorayaki

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