

DINNER COURSE

OMAKASE COURSE

9,000

Chef's Choice of Appetizers

Assorted Sashimi Plate

Steamed egg custard with clam

Shrimp and mozzarella cheese fried ball

Kuroge Wagyu Beef

Grilled eel with Shiso leaf claypot rice

Homemade Pancake Dorayaki

STANDARD COURSE

7,000

Chef's Choice of Two Appetizers

Broiled Octopus Carpaccio

Bando Mochi Pork fried minced meat ball

Grilled Beef Skewers

Miso marinated Silver Cod

Sea Bream Clay Pot Rice

Homemade Pancake Dorayaki

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