

\$160 OMAKASE

KOBACHI

Smoked Mackerel
Chakinshibori

THREE KINDS OF NIGIRI

Seasonal regional nigiri selection

SUZAKANA

Lightly Pickled Daikon and Shiso Leaf with Salmon

THREE KINDS OF NIGIRI

Seasonal Aomono Nigiri

WANMONO

Uni Dressed Somen

TWO KINDS OF NIGIRI

Chef Masa signature nigiri

CHAWANMUSHI

Savory Egg Custard

SPECIAL NIGIRI

Bluefin Tuna Otoro by Yamayuki

TEMAKI HAND ROLL

Yellowtail with onion and pickled radish (takuan)

SOUP

Aka-dashi miso soup

DESSERT

Matcha soft ice cream and hot tea

17 course

Created by Masaki (Masa) Sasaki — Executive Chef —