

\$225 OMAKASE

KOBACHI

Pickled shallots with truffle
Homemade fish cake (Satsuma-age)

SIGNATURE NIGIRI

Marinated bluefin tuna (Akami-zuke)

KOBACHI

Vegetable and Hotate-an

THREE KINDS OF NIGIRI

Seasonal regional nigiri selection

WANMONO

Uni Dressed Somen

NIMONO

Simmered Monkfish liver (Ankimo)

FOUR KINDS OF NIGIRI

Continued selection of seasonal sushi highlighting regional specialties

YAKIMONO

Matsukasa-yaki

THREE KINDS OF NIGIRI

Chef Masa signature nigiri

TEMAKI HAND ROLL

Bluefin Chutoro Tuna with onion and pickled radish (takuan)

SOUP

Akadashi Soup, Seasonal Garnish

DESSERT

Hojicha soft ice cream and yakiimo sweet potato

20 course

Created by Masaki (Masa) Sasaki — Executive Chef —