

# **\$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 —