



SUMMER OMAKASE -19 Courses \$200 per guest

SURINAGASHI

Chilled Asparagus and Japanese Crab with Salmon Roe

NIMONO

Seasonal Summer Harvest

WANMONO

Uni Dressed Inaniwa Udon

OSHIZUSHI

Traditional Pressed Salmon Sushi

OTSUKURI

Seasonal Sashimi Selection

SAKANA

Bluefin Tuna Akami & Blue Cheese

KUCHNAOSHI

Palate Cleanser

THREE KINDS OF NIGIRI

White Fish & Shiny-skinned Fish Nigiri

THREE KINDS OF NIGIRI

Regional Seasonal Nigiri

TWO NIGIRI

Chef Masa Signature Nigiri Selection

SIGNATURE NIGIRI

Hokkaido Uni Nigiri

SOUP

Aka-dashi miso soup

DESSERT

Amazake Ice Cream

DESSERT

Tableside Selection of Seasonal Desserts

Created by Executive Chef Masa Sasaki