



# OMAKASE

\$150

ZENSAI  
(2-kinds seasonal appetizer)

ASSORTED SASHIMI  
(5-kinds raw fresh)

NIMONO  
(Simmered dish)

AGEMONO  
(Deep-fried dish)

NIGIRI  
(5-kinds sushi)

SHIRUMONO  
(Soup)

DEZATO  
(Seasonal fruit)

\$200

ZENSAI  
(2-kinds seasonal appetizer)

NANBENZUKE  
(Marinated fried dish)

KAKI PONZU  
(Oyster with ponzu jelly)

SEASONAL SASHIMI  
(5-kinds raw fresh)

YAKIMONO  
(Grilled dish)

NIMONO  
(Simmered dish)

AGEMONO  
(Deep-fried dish)

NIGIRI  
(5-kinds sushi)

SHIRUMONO  
(Soup)

DEZATO  
(Seasonal fruit)

\$250

ZENSAI  
(2-kinds seasonal appetizer)

KANPACHI USUZUKURI UNI  
(Yellowtail with sea urchin)

PREMIUM SEASONAL SASHIMI  
(Premium seasonal raw fish)

AGEMONO  
(Deep-fried dish)

NIMONO  
(Simmered dish)

FOIE GRAS IMO TOFU  
(Goose liver with yam bean curd)

YAKIMONO  
(Grilled dish)

PREMIUM SEASONAL NIGIRI  
(Premium seasonal sushi)

SHIRUMONO  
(Soup)

DEZATO  
(Seasonal fruit)





# OMAKASE

"Omakase" is derived from the Japanese phrase "makaseru" which means "to entrust" or "I'll leave it up to you" .

In Japanese dining terms, "omakase" simply means that the customer will leave it up to the chef to serve seasonal specialties.

The chef will generally present a course of dishes, beginning with the lightest fare and proceeding to the heaviest dishes.

It is not exclusive to serving of raw fish with rice, and can incorporate grilling, simmering, or other cooking methods.

It is also a showcase of the chef's culinary skills and techniques as well.

When having an "omakase", it is best to enjoy it slowly so that you can allow your palate to taste the different spectrum of flavours distinctively.

\* Kindly inform our staff if you have any allergies or dietary preferences.  
We apologise that we are unable to accommodate vegetarian diet for our Omakase menu.  
Choices of ingredients are based on seasonal supplies and weather conditions.\*