

OSUSUME

WAGYU

2 slices

Thinly sliced wagyu with sea urchin	750
Thinly sliced sizzled wagyu with caviar	550
Blanched wagyu with truffle sauce	350

CHUTORO

3 slices

Chutoro sashimi with caviar	550
Blanched chutoro with yuzu chili sauce	450
Chutoro roll with yuzukosho	400

LOBSTER

1 whole

Blanched lobster sashimi with yuzu chili sauce	995
Grilled lobster with foie gras mayonaise	995
Tempura lobster with chili sauce	995

UNI/SEA URCHIN

1 portion

Uni sashimi with caviar	750
Tempura nori with uni	650

OYSTER

1 piece

Blanched oyster with yuzu chili sauce	145
Grilled oyster with spicy shoyu butter	145
Oyster katsu with yuzu miso	145

OMAKASE TEPPANYAKI BY CHEF TADAYOSHI MOTOA

SEAFOOD

8 courses

Selection of fresh seafood	1,950
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BEEF

8 courses

Chef's choice of premium wagyu	2,500
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COMBINATION

10 courses

Fresh seafood and premium wagyu	3,250
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All sets include appetizer, salad, soup, sashimi, fried rice and dessert

YAKINIKU SET MENU

Daily appetizer

Wagyu brisket 60GR

Wagyu top round 60GR

Wagyu chuck tail flap 60GR

Fresh vegetables

Choice of premium wagyu

Gohan and Omisoshiru

OMI HIME 40GR 950

KAGOSHIMA 40GR 800

SHER WAGYU 40GR 650

Kahyangan
EST.1974



シェフ・タダヨシ・テディー・モトア

Chef Tadayoshi Teddy Motoa

OSUSUME AND OMAKASE