



Omakase

ALCOHOL PAIRING

A P P E T I S E R

Aperitif

Japanese oyster, ponzu, oroshi, spring onions, sudachi
Awabi, wasabi tobiko, fried garlic, chives, abalone dressing

S O U P

Seasonal clam broth, junsai, yuzu zest, shimeji, spring onions

Atagonomatsu Senretsu Karakuchi
Miyagi

S A S H I M I

Chef's seasonal selection of sashimi

Y A K I M O N O

Gindara, sweet miso, wild rice, kizami nori, katsuboshi, mizuna

Niigata Sake

S U S H I & M A K I

Chef's seasonal selection of nigiri
Soft shell crab maki
Chilled plum somen, sesame sauce, kizami nori, kamaboko

Junmai Daiginjo

Supplements (\$16⁺⁺)
Foie gras uni sushi (1 pc)

M A I N

Digestive

A5 Kagoshima wagyu, mizuna, baby turnip, fruit tomato, nori croutons

S W E E T S

Add \$148⁺⁺

Japanese seasonal fruits
Noka's monaka
Daifuku mochi

\$220⁺⁺ per person

