

Wagyu Club



Autumn Omakase

\$185

A5 Wagyu Tartare

Wakaze 'Classic' Junmai, Paris, France

Today's Special Sashimi

Kubota 'Senju' Gingo, Niigata

A5 Wagyu in the raw + Chef's Special

Kawatsuru 'Olive' Junmai Gingo, Kagawa

Crispy Amadai Tilefish, Blistered Shishito, Yuzu Salt

*Tensei 'Song of the Sea', Junmai Gingo, Kanagawa
or Tentaka 'Silent Stream' Junmai Daigingo, Tochigi*

A5 Wagyu Striploin

*Shiokawa 'Cowboy' Yamahai Junmai Gingo Genshu, Niigata
or Kojima 'Untitled' Cedar Barrel Aged, Yamagata*

Chef Uchida's Tofu

A5 Wagyu Tenderloin

*Yuho 'Eternal Embers' Junmai, Ishikawa or Tentaka
'Hawk in the Heavens' Tokubetsu Junmai, Tochigi*

Honey cured Tomato

A5 Wagyu Ribeye Sukiyaki or

A5 Ribeye of Kobe Beef (\$90 supplement)

Rihaku 'Dreamy Clouds' Tokubetsu Junmai Nigori, Shimane

House Made Mochi + Green Tea Ice Cream

*Nambu Bijin 'Plum' Umeshu, Iwate or Kanbara 'Ancient
Treasure' Yamahai Junmai Genshu Koshu*

Traditional Sake Omakase Pairing \$85

Luxe Sake Omakase Pairing \$150

Emperor's Sake Omakase Pairing \$295

(Custom pairing just for you by our Sake Sommelier)

Menu item(s) may change without notice. Please let know if you have any food allergies or dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.