



Wagyu & Tempura Omakase

SAKIZUKE

先付け
Appetizers

SASHIMI

刺身

WAGYU SUSHI

和牛寿司

TEMPURA

特選天婦羅
Chef's Special Selections
Seafood from Japan,
Seasonal Vegetables,
Wagyu

MUSHIMONO

蒸し物

WAGYU STEAK

和牛ステーキ

Kobe Beef +\$40

Ozaki Beef +\$25

Chef's Selection

FINISHING TOUCH

食事

DESSERT

甘味

Masumi Sparkling Origami

Koshi no Kanbai Sai "Blue River"
Junmai Ginjo | Niigata

Kuzuryu "Nine-Headed Dragon"
Junmai | Fukui

Akitabare Koshiki Junzukuri
"Nothern Skies" | Junmai | Akita

Yukino Boshu "Cabin in the Snow"
Junmai Ginjo | Akita

"Mizuho Kuromatsu Kenbishi"
Yamamai Junmai | Hyogo

Tamagawa "Red Lebel"
Yamamai Muroka Nama | Kyoto

Fuku Chitose TOKU
"Old Virtue"
Yamamai Junmai Ginjo | Fukui

Matcha

\$185

SAKE PAIRING +\$85

Omakase Presented by Chef Koichi Endo
Sake Selected by Natsuki Samuel, 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.