

Omakase course

【Starter】

Seared Pen shell, Asparagus, Young corn

Fried Sakura shrimp, Tosa vinegar sauce, Chimaki Sushi

【Fried dish】

Wagyu Beef Fillet Cutlet

Japanese pepper leaf salt & Wasabi

※Additional Beef Fillet Cutlet(40g) or Steak(40g) +¥7,700

【Soup】

Sawani-wan

Duck dumpling, Leek, Carrot, Shiitake, Bamboo shoot

【Sashimi】

Seared Grunt, Golden eye snapper

【Seasonal dish】

Soba noodle with Caviar & Soft-boiled egg yolk

【Hot pot】

Greenling & seasonal vegetables Hot pot

White celery, Kujo leek,

Fried Tofu, Konjac, Pickled plum

【Hand rolled Sushi】

Sea urchin & Tuna roll

※Additional Sea urchin +¥4,400～

※Pressed Caviar Sushi +¥8,800

【Takikomi Claypot Rice】

Fukagawa style rice (Clam, Whitebait, Salmon roe), Pickles

【Dessert】

Kashiwa Mochi, Caramel Ice cream Monaka