

FEBRUARY MENU 2026

AMUSE

Nodoguro, Sesame tofu

APPETIZERS

Snow Crab Chawanmushi, Hotate,
Duck, King Yellowtail, Sawara

SOUP

Black Cod, Daikon Radish

SASHIMI

Seasonal 2 kinds
of Sashimi

TURF

A5 Wagyu beef

SUSHI

Kinmedai, Akami, Negitoro, Ōtoro

SHIME

Zosui (Japanese Rice Porridge)

DESSERT

Brown sugar ice cream, Japanese crown
melon and Matcha tea

SAKE PAIRING

\$85

PREMIUM SAKE PAIRING

\$150

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk, if these food are consumed raw or undercooked.*