

# MAY MENU 2026

## AMUSE

Japanese hairy crab, Cucumber, Edamame

## APPETIZERS

Chawanmushi with Hotaru ika/ Ayu(young sweetfish)  
Ma Aji/ Unagi, Sweet rice, Oka leaf

## SOUP

Ainame, Goma tofu

## SASHIMI

Seasonal 2 kinds of Sashimi

## FRY

Tachiuo Tempura, Asparagus

## TURF

A5 Wagyu

## SUSHI

Ma Aji, Akami, Wagyu, Negitoro with uni,  
Anago, O toro, Red miso

## DESSERT

Matcha ice cream, Warabi Mochi

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SAKE PAIRING

\$85

PREMIUM SAKE PAIRING

\$150

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*\*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.*