

# APRIL MENU 2026

## APPETIZERS

Unagi chawanmushi/ Okinawa mozuku/ Hotaru Ika, Sakura ebi,  
Edamame tofu with Ikura/ Mizuna, Shiitake, Snow crab, Pine nut

## SOUP

Ma tai, Bamboo shoot

## SASHIMI

Seasonal 2  
kinds Sashimi

## WARM

Sawara, Bamboo shoot

## TURF

Japanese A5 Wagyu beef

## SUSHI

Kinmedai, Akami, Ma aji, Hokkaido uni  
Negitoro with caviar, Anago, O toro

## SHIME

Soumen noodle, Aosa seaweed

## DESSERT

Hojicha ice cream, Shiratama mochi,  
Azuki red beans, Matcha tea

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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.*