

# MARCH MENU 2026

## AMUSE

Kinme tai, Rice, Cherry leaf

## APPETIZERS

Hotate Chawanmushi with Ikura/ King yellowtail  
Snow crab/ Snapper roe/ Hotaru ika

## SOUP

King salmon, Bamboo shoots

## SASHIMI

Chu toro,  
Shima aji

## TURF

A5 Wagyu beef cutlet

## SUSHI

Sakura sea bream, Akami, Ma aji, Anago  
Hokkaido uni, Negitoro, A5 Wagyu, O toro

## SOUP

Red miso soup

## DESSERT

Strawberry 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.*