2026

BOOK YOUR TABLE NOW

NOVEMBER MENU

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NOVEMBER MENU 2026

AMUSE

Snow crab Chawanmushi, Wood ear mushroom

APPETIZERS

Salmon sushi with caviar/ Sweet fish/ Kamasu
Duck/ Chicken matsukaze/ Persimmon, Shiitake/ Chestnut

SOUP

Hotate surimi, Ao nori

SASHIMI

Seasonal 2 kinds of Sashimi

FRY

Ama tai, Nameko mushroom, Daikon

TURF

Japanese A5 Wagyu

SUSHI

Kinmetai, Akami, Hokkaido uni, Ma aji,
Negitoro with caviar, Anago, Otoro, Red miso soup

DESSERT

Mont blanc with Chestnut ice cream
and Matcha tea

SAKE PAIRING	PREMIUM SAKE PAIRING
$85	$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.*