

## AMUSE

Kobako crab, Rizzoni

## APPETIZERS

Wagyu chawanmushi/ Shirako tempura  
Duck / Goma tofu with hokkaido uni/ Kamasu

## SOUP

King yellowtail, Daikon, Sake lees

## SASHIMI

Chu toro, Hirame  
flounder, Sawara, Ankimo

## NABE

Nodoguro, Truffle, Shimeji  
Mushroom, Spinach

## TURF

A5 wagyu beef filet mignon, Maine lobster

## SUSHI

Kinme tai, Akami, Isaki, Negi toro with uni  
and caviar, Anago, O toro

## NOODLE

Japanese soba noodles

## DESSERT

Baked apple ice cream, Warabi mochi,  
Matcha panna cotta and 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.*