

AMUSE

Inaniwa Udon, Okura, Hokkaido uni

APPETIZERS

Snow crab chawanmushi/ Kuruma prawn,
Water shield, Cucumber, Octopus/
Salmon, Ikura/ Hotate, Caviar

SOUP

Tachiuo, Eggplant

SASHIMI

Seasonal 3 kinds
of sashimi

FRY

Hamo(conger eel)
Sesame tofu

TURF

A5 Wagyu beef Shabu shabu

SUSHI

Kinmedai, Sagoshi, Akami, A5 wagyu,
Negitoro, O toro, Red miso soup

DESSERT

Yuzu ice cream,
Japanese crown melon, 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.*