

# - Omakase -

- July -

(文月)

前菜 (Appetizer)

Assorted tasting plate

変わり刺身 (Sashimi)

Usuzukuri

*Today's fresh fish carpaccio, Japanese style*

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

揚げ物 (Deep Fried)

Mixed lotus root cake

*Fried lotus root ball mixed shrimp okra  
with wasabi ankake sauce*

箸休め (A little break)

Yaki ayu sunomono

*Grilled sweet fish sunomono salad*

〆しめ (Main)

Aigamo duck soba noodles

*Sous vide duck, cold buck wheat noodles  
tsuyu dipping sauce*

甘味 (Dessert)

Warabi mochi

with black sesame ice cream

# - Omakase -

*Lunch*

## **Zensai** (*Appetizer*)

Assorted tasting plate

## **Nigiri** (*Sushi*)

Chef's selection of nigiri sushi 5 kinds

## **Agemono** (*Deep fried dish*)

Kawari age

*fried shrimp wrapped with rice crackers  
and green seaweed flakes*

## **Mushimono** (*Steamed dish*)

Chawanmushi

*seafood in savory egg custard*

## **Shime** (*Main*)

Mixed Bara Chirashi (sushi bowl)

*crab, eel, shrimp, grilled salmon flake, ikura,  
vegetable garnish*

or

Beef Niku Nabe

*sukiyaki style beef hot pot sous vide eggs, steamed rice*

## **Kanmi** (*Dessert*)

Matcha ice cream, Azuki

*green tea ice cream, red beans*

45

*Ingredients may change due to market availability*