

# Omakase

- *November* (霜月) -

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*)

Age nanban

*Fish karaage & mushrooms warmed sunomono style  
with onion amazu vinaigrette*

焼き物 (*Sautéed dish*)

Hotate Kanimiso yaki

*Sautéed scallop & mushroom with crab butter sauce*

しめ (*Main*)

Ankake don

*Simmered seafood over rice with ankake sauce*

甘味 (*Dessert*)

Warabi mochi

with black sesame ice cream

80

*Ingredients may change due to market availability*

~ Omakase ~

*Lunch*

**Zensai** (*Appetizer*)

**Chef's sashimi appetizer**

**Nigiri** (*Sushi*)

**Chef's selection of nigiri sushi 5 kinds**

**Agemono** (*Deep fried*)

**Kawari age**

*Deep fried scallop wrapped with rice cracker*

**Mushimono** (*Steamed dish*)

**Unagi chawanmushi**

*Fresh water eel in savory egg custard*

**Shime** (*Main*)

**Bara chirashi**

*Assorted cooked seafood over sushi rice*

*or*

**Kakiage donburi**

*Shrimp & julienne mixed vegetables Tempura  
over rice, tsuyu sauce*

**Kanmi** (*Dessert*)

**Matcha Ice Cream, Azuki**

*green tea ice cream, red beans*