

# - Omakase -

- April -

(卯月)

前菜 (Appetizer)

Assorted tasting plate

刺身 (Sashimi salad)

Katsuo Tataki

*Seared spring bonito sashimi, garlic ponzu vinaigrette*

椀物 (Soup)

Sawani Takenoko

*Fresh bamboo shoot, slow cooked duck, mushroom, clear soup*

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

焼き物 (Broiled dish)

Saikyo Yaki

*Broiled miso marinated black cod*

〆しめ (Main)

Kani Zousui

*Cra butter soup with Japanese thick rice porridge*

甘味 (Dessert)

Warabi mochi  
with black sesame ice cream

# - Omakase -

*Lunch*

## **Zensai** (Appetizer)

Chef's appetizer

## **Wanmono** (Soup)

Kinoko so-men

*Assorted mushroom soup with so-men noodles*

## **Nigiri** (Sushi)

Chef's selection of nigiri sushi 5 kinds

## **Kawari Yaki** (warm dish)

Unagi kabayaki with vegetables

## **Shime** (Main)

Bara chirashi

*Assorted cooked seafood over sushi rice*

or

Salmon oyako chazuke

*Grilled salmon, ikura, nori over onigiri rice ball  
with ochazuke broth*

## **Kanmi** (Dessert)

Matcha ice cream, Azuki

*green tea ice cream, red beans*

45

*Ingredients may change due to market availability*