

- Omakase -

- February -

(如月)

前菜 (Appetizer)

Assorted tasting plate

刺身 (Sashimi)

Usuzukuri

Today's fresh fish carpaccio, Japanese style

蒸し物 (Steamed dish)

Crab Chawanmushi

Dungeness crab in a savory egg custard

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

揚げ焼き (Fried dish)

Dengaku

Eggplant, bamboo shoot with saikyo miso sauce

〆しめ (Main)

Kaki Meshi

Sake Steamed oyster with nori gravy over rice

甘味 (Dessert)

Warabi mochi
with black sesame ice cream

- Omakase -

Lunch

Zensai (Appetizer)

Chef's appetizer

Wanmono (Hot pot)

Ishikari Nabe

Miso butter salmon hot pot soup

Nigiri (Sushi)

Chef's selection of nigiri sushi 5 kinds

Agemono (Tempura)

Kakiage

Assorted vegetable tempura

Shime (Main)

Bara chirashi

Assorted cooked seafood over sushi rice

or

Niku Nabe

Sukiyaki style beef hot pot

Kanmi (Dessert)

Matcha ice cream, Azuki

green tea ice cream, red beans

48

Ingredients may change due to market availability