

OMAKASE MENU \$150

Chawanmushi

(Egg custard dish "steamed in a tea bowl" made in Japanese style)

3 Kinds of daily appetizers

(Special daily appetizers prepared by the Chef)

Madai Cocktail with Hirame Senbe

(Madai served with truffle oil and ceviche sauce and served together with fried Halibut & Yamamomo)

Suimono

(Clear Soup with Black Tiger Shrimp)

Sakamushi Abalone

(Steamed Abalone in Japanese style with Sake Sauce)

Kinmedai

(Golden Eye Snapper from Japan served with Ponzu paste on top)

Akami Zuke

(Bluefin tuna from Spain marinated in soy sauce)

Amaebi (Marinated Ebi)

(Sweet shrimp from Japan served seasoned with lemon juice and Uni on top)

O-Toro

(Fatty belly of Spain tuna served with caviar on top)

A5-Wagyu

(Lightly torched and served with truffle, garlic chips, and 24k edible gold on top)

Foie Gras

(Served with Quinoa flakes and eel sauce on top)

Anago

(Marinated sea eel in soy sauce served with eel sauce)

Gyoku

(Japanese egg custard; made with white fish, shrimp, and sweet egg)

Kaisen Don

(Bowl with Uni, Ikura, and Avocado are placed on sushi rice)

Black Cod Misoyaki

(Marinated in saikyo miso and baked to perfection)

Dessert

(Tomato mixed with Gelatins marinated in Red Wine)



(This menu is always subject for change. Fish may vary depending on availability)