

OMAKASE

TASTING MENU | MARCH 2019

PIN

HAPPY SPOON

kusshi oyster, uni, ikura, tobiko, ponzu crème fraîche

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

RYAN

CHILLED SOMEN NOODLE

uni, caviar, quail egg, citrus

• KAMEIZUMI | JUNMAI GINJO NAMA •

GETA

DASHI CHAWANMUSHI

shiitake, crab, scallop

• BORN NAMA GENSHU | JUNMAI DAIGINJO

DARI

NODOGURO *black throat sea perch*

HIRAME *fluke*

ISAKI *three line grunt*

• AIZU CHUSHOU | JUNMAI •

MENOJI

AJI *horse mackerel*

MASABA *japanese mackerel*

SHIMA AJI *striped jack*

• GASAAN RYU | HONJOZO •

RONJI

HON MAGURO *blue fin tuna*

SAKURA MASU *cherry salmon*

HAMACHI TORO *yellowtail belly*

• SEIKYO | JUNMAI GINJO 'OMACHI' •

ZEITAKU +38

O TORO *fatty bluefin tuna*

A5 WAGYU *japanese wagyu beef*

UNI *sea urchin*

HOTARU IKA *firefly squid*

• KATAFUNE | HONJOZO NAMA +13 •



SEINAN

UNAGI *fresh water eel*

TAMAGO *egg omelette*

KANPYO *simmered squash*

• ICHINOKURA | HONJOZO •

DEZAATO

SHISO SORBET

seasonal citrus, mochi, ramune

120 FOOD | 55 SAKE PAIRINGS
38 SUPPLEMENTAL | 13 SUPPLEMENT SAKE PER PERSON

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS