

**Full Omakase course 18,700**

3 Small appetizers, 3 kinds of sashimi, 10 kinds of nigiri, maki rolled sushi, red miso soup, fruits

**Special Selected course 22,000**

3 Small appetizers, 5 kinds of sashimi, 10 kinds of nigiri, maki rolled sushi, red miso soup, fruits

**Chef's Premium course 26,400**

Amuse bouche, seasonal appetizers plate, chef's choice of sashimi -3 kinds-, special dish of the day, selected 10 kinds of nigiri and maki rolled sushi, red miso soup, fruits

Sushi a la carte

Sushi a la carte			Sushi a la carte		
Roll	Cut roll	Hand roll	Roll	Cut roll	Hand roll
Tuna		1,320	Scallop		990
Medium marbled tuna		2,420	Red clam		1,870
Marbled tuna		2,860	Surf clam		880
Tiger prawn		2,750	Pen shell		880
Peony Shrimp		2,200	Whelk		2,420
Gizzard shad		770	Kobashira clam		1,100
Horse mackerel		770	Salmon roe		1,650
Mackerel		770	Sea urchin		3,960
Halfbeak		880	Conger eel		880
Flounder		990	Squid		880
Striped jack		1,100	Octopus		880
Salmon		660	(v) Leek		440
Red bream - kinmedai		1,320	Egg		440
<b>Soup</b>			<b>Dessert</b>		
Miso soup		550	Assorted fruits		1,650

(V) vegetarian

To greater ensure the quality of your dining experience, please let us know if you have any food allergies or restrictions.

The price listed (tax included) are subject to a 15% service charge.