

# Omakase

日本の伝統料理を大切にし、季節の食材を中心に構成する  
おまかせコースです。

料理内容は季節や仕入れにより変わり、  
日本・豊洲市場より仕入れる旬の魚を取り入れております。  
その時季ならではの味わいをお楽しみください。

A seasonal tasting course rooted in authentic  
traditional Japanese cuisine.

The menu changes regularly based on seasonal  
ingredients and daily market availability,  
featuring fresh fish sourced from Toyosu Market  
in Japan.

Experience the flavors of the season at their peak.

**\$150 per person**

## アレルギーについて

当店のおまかせには、季節の魚介類やその他食材を使用しております。  
アレルギーや食材のご希望がある場合は、スタッフまでお知らせください。  
可能な範囲で対応させていただきます。

Our omakase features seasonal ingredients,  
including fish and shellfish.

We kindly ask guests with food allergies or dietary  
restrictions to inform your server, so we may ensure a  
safe and enjoyable experience.

# 御膳 Dinner Set Menu

前菜三種盛・茶碗蒸し・酢の物・小鉢・白御飯・碗・香の物  
Served with 3 Small Appetizers, Savory Egg Custard,  
Sunomono, Your Choice of Today's Special Small Dish,  
Premium Japanese White Rice, Today's Soup and Pickles

## \*YOKO御膳 YOKO Gozen \$55

Delicately prepared Tempura and Teriyaki Beef,  
complemented by your choice of Sushi or Sashimi.

## とんかつ御膳 Tonkatsu Gozen \$45

Carefully selected premium MUGIFUJI Pork, Coated in Fresh Panko breadcrumbs  
and fried to achieve a crisp exterior and tender, juicy interior.

前菜三種盛・茶碗蒸し・酢の物・小鉢・碗・香の物

Served with 3 Small Appetizers, Savory Egg Custard, Sunomono  
Your Choice of Today's Special Small Dish, Today's Soup and Pickles

## \*特上鮓御膳 Tokujo Sushi Gozen \$110

10 pieces Chef's selection of sushi made with seasonal fish  
from Toyosu Market, Japan

## \*鮓御膳 Sushi Gozen \$60

8 pieces Chef's selection of sushi made with seasonal fish

## \*ちらし寿司御膳 Chirashi Gozen \$48

A chef-selected assortment of seasonal seafood, elegantly arranged over Sushi rice

\*ITEMS MARKED WITH AN ASTERISK\*  
MAY BE SERVED RAW OR UNDERCOOKED;  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# お飲み物 Drink Menu

## 日本酒 Japanese Sake

Bottle720ml/ Bottle375ml / Glass

獺祭 DASSAI BLUE 50	\$50	\$27	\$16.50
獺祭 DASSAI BLUE 50 NAMA	\$50		\$16.50
獺祭 DASSAI BLUE 50 DRY	\$50		\$16.50
獺祭 DASSAI BLUE 50 NIGORI	\$50		\$16.50
獺祭 DASSAI BLUE 35	\$79	\$45	\$26.00
獺祭 DASSAI BLUE 23 NAMA	\$132	\$75	\$44.00
獺祭 DASSAI BLUE NIGORI SPARKLING Bottle360ml			\$33.00
菊水 KIKUSUI 300ml			\$16.50
菊水スノー KIKUSUI SNOW 300ml			\$21.75
菊正宗 樽 KIKUMASAMUNE Taru 300ml			\$19.00
南部美人 NANBUBIJIN 300ml			\$34.00
白鹿 山田錦 HAKUSHIKA Yamadanishiki 300ml			\$19.50
白鹿 純米吟醸 HAKUSHIKA Junmaiginjo 300ml			\$17.50
熱燗 Hot Sake	(S) \$5.50	(L) \$12.00	

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プラムワイン Plum Wine (Glass)	\$8.50
ホワイトワイン White Wine (Glass)	\$11.25
レッドワイン Red Wine (Glass)	\$11.25

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生ビール アサヒ Draft Beer Asahi	\$8.00
生ビール サッポロ Draft Beer Sapporo	\$8.00
瓶ビール アサヒ Bottle Beer Asahi	(S) \$6.00 (L) \$10.00
瓶ビール サッポロ Bottle Beer Sapporo	(S) \$6.00 (L) \$10.00
瓶ビール キリン Bottle Beer Kirin	(S) \$6.00 (L) \$10.00

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COKE, DIET COKE, SPRITE, Iced Tea, Oolong Tea	\$3.50
Calpico, Ramune	\$4.50