



**12-COURSE AUTHENTIC
EDOMAE-STYLE OMAKASE
WITH CHEF RYOICHI NAKATANI**
\$250++ PER PERSON

Appetizer

**GRILLED SCALLOP ISOBEYAKI WITH CAVIAR AND
GRILLED FIREFLY SQUID IKADAYAKI**
帆立貝の磯辺焼きキャビア添えと蛍烏賊の焼焼き

Cooked Dish

MONK FISH LIVER SIMMERED IN RED WINE
あん肝のワイン煮

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SPANISH MACKEREL TATAKI WITH UNI
鱈のタタキ雲丹添え

Sushi

ABURI CHERRY TROUT
桜鱒の炙り

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ZUKE MAGURO
漬けまぐろ

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ABURI GOLDEN EYE SNAPPER
金目鯛の炙り

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BOTAN SHRIMP WITH YELLOW TOBIKO
牡丹えびのイエロートビコ添え

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SMALL BOWL

**UNI | IKURA | HAIRY CRAB
YELLOW TOBIKO | CAVIAR**
毛ガニと雲丹とイクラとイエロートビコとキャビアの小丼

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OTORO

大トロ

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**HAND ROLL SUSHI
TORO | TAKUAN PICKLES | SHISO LEAF**
トロとタクワンと大葉の手巻き寿司

Soup

JAPANESE CLAM SOUP
はまぐりのお吸い物

Dessert

JAPANESE SEASONAL FRUITS WITH SAKE JELLY
日本の季節の果物と酒ゼリー

+\$3.0 GREEN TEA (HOT/ COLD)

MENU INDICATED ABOVE ARE SUBJECT TO SEASONAL AVAILABILITY.
PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GST



SAKE LIST

| | |
|--|--------------|
| SAITO YUZU HIKARI 300ML KYOTO SMV: -3 | 30.0 |
| SAITO PREMIUM JUNMAI 720ML KYOTO SMV: +0 | 150.0 |
| HAKKAISAN TOKUBETSU JUNMAI 720ML NIIGATA SMV: -1 | 150.0 |
| KITANO-NISHIKI 720ML HOKKAIDO SMV: -3 | 170.0 |
| SAITO SUPER PREMIUM JUNMAI DAIGINJO 750ML MIYAGI SMV: -3 | 180.0 |
| NANBUBIJIN JUNMANI DAIGINJO SAKE MIRAI TENKEI 720ML IWATE SMV: +0 | 200.0 |
| WAKIMIZU (WITH GOLDEN LEAF) 720ML NIIGATA SMV: +2 | 230.0 |
| TANAKA 1789 X CHARTIER BLEND 001 VINTAGE 2018 NAMA-ZUME 500ML MIYAGI SMV: +0 | 320.0 |
| IWA5 720ML TOYAMA | 450.0 |
| | 720ML 1800ML |
| DASSAI 23 YAMAGUCHI SMV: +3 | 250.0 450.0 |
| DASSAI 39 YAMAGUCHI SMV: +3 | 150.0 300.0 |
| DASSAI 45 YAMAGUCHI SMV: +3 | 130.0 280.0 |

WHISKIES

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|---|-------|
| NIKKA FROM THE BARREL 500ML | 220.0 |
| HIBIKI JAPANESE HARMONY 700ML | 350.0 |
| YAMAZAKI DISTILLER'S RESERVE 700ML | 350.0 |
| YAMAZAKI 12 YO 700ML | 450.0 |

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GST