



2025 summer RESTAURANT WEEK

THREE COURSE OMAKASE (14 SELECTIONS) | \$65

SAKE PAIRING | \$40

amuse-bouche

Edamame Surinagashi, Cold Soup

first

MONAKA SWEET RICE CRACKER TRIO

Toro Caviar
Scallop Uni
A5 Wagyu

second

FIRST PLATE

Hirame, Flounder
Gindara, Sablefish
Hamachi, Yellowtail
Sumoku Sake, Smoked Salmon

SECOND PLATE

Akami, Bluefin Tuna
Toro, Fatty Tuna
Sumoku Sawara, Smoked Spanish Mackarel
Tuna & Vegetable Maki

MISO SOUP

third

CHOICE OF

Mousse au Chocolat
Crêpes
Matcha Crème Brulée