

## Omakase

### Chef's Selection Nigiri

Traditional tasting, 45 minutes

Twelve Course	48
Twenty Course	95



## Specialty

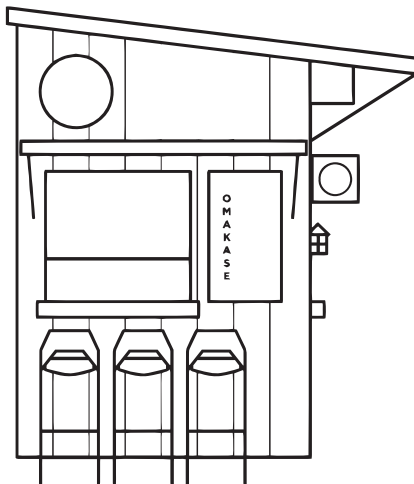
<b>Fresh Maldon Oyster</b>	8
Miso Vinaigrette & Cucumber Purée	
<b>Hamachi Wagyu</b>	12
Yellow Tail, Wagyu & Truffle	
<b>Big Mac</b>	24
Wagyu A5 Ribeye, Otoro & Uni	
<b>Caviar Supreme</b>	28
Wagyu A5 Ribeye, Otoro & Caviar	

<b>Maki Roll</b>	
Spicy Tuna	18
Salmon Cucumber	16
Seabream Shiso	14
<b>Hand Roll Temaki</b>	
Spicy Tuna	15
Salmon Cucumber	13
Seabream Shiso	12

## Crispy Rice

2 pieces with eel sauce,  
truffle & porcini spread

<b>Salmon</b>	15
<b>Bluefin Tuna</b>	17
<b>Scallop</b>	20



Sake	120ml	240ml	Whisky	25ml	50ml
<b>Soto, Junmai Ginjo</b> Nigata, Japan	15	30	<b>Toki</b> Blended Japanese Whisky	8	16
<b>Kawatsuru, Junmai Nigori</b> Kagawa, Japan	10	20	<b>Nikka</b> Blended Japanese Whisky	9	18
<b>Kikusui, Junmai Ginjo</b> Nigata, Japan	9	18	<b>Legent</b> Bourbon	10	20
<b>Tamanohikari, Junmai Ginjo</b> Kyoto, Fushimi	6	12	<b>Hakushu</b> Single Japanese Malt	12	24
<b>Beer</b>		330ml	<b>Yamazaki</b> Single Japanese Malt	15	30
<b>Asahi Super Dry</b>		5.5			
<b>Kirin</b>		5.5	<b>Tea</b>		
<b>Kome Biru</b>		5.5	<b>Yame Sencha, No 5</b> Fukuoka, Japan		5
<b>Wine</b>	gl	btt	<b>Soba Cha</b> Nagano, Japan		5
<b>Framingham</b> Classic Riesling 2020 - 12.5%	12	45			
<b>Picpoul de Pinet</b> Font-Mars 2020 - 13%	10	35			
<b>Gerard Boulay Sancerre</b> Chavignol 2020 - 13.5%	20	80			
<b>Billaud-Simon</b> Chablis 2019 - 13%	18	70			

