

Omakase

Chef's Selection Nigiri	48
Traditional tasting, 45 minutes Twelve Course	



Specialty

Wagyu Ni	15
Wagyu A5, Uni	
Big Mac	24
Wagyu A5 Ribeye, Otoro & Uni	
Caviar Supreme	28
Wagyu A5 Ribeye, Otoro & Caviar	

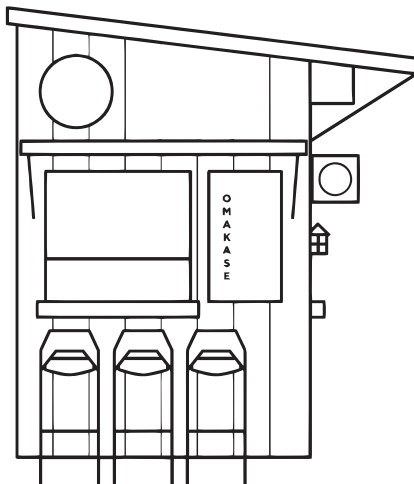
Crispy Rice

2 pieces with eel sauce,
truffle & porcini spread

Salmon	15
Bluefin Tuna	17
Uni	25

A La Carte

Nigiri Platter	15
2 Tuna, 2 Salmon & 2 Yellow Tail	
Sashimi Platter	21
4 Slices of 3 Different Fish *Chefs Daily Choice	
Salmon Temaki	10
Ginger & Fresh Wasabi	
Tuna Temaki	12
Ginger & Fresh Wasabi	
Salmon Roll	7.5
SOJ Signature Rice & Seaweed	
Tuna Roll	8
SOJ Signature Rice & Seaweed	



Sake	240ml	Whisky	30ml
Soto, Junmai Ginjo Nigata, Japan	29	Toki Blended Japanese Whisky	8
Kawatsuru, Junmai Nigori Kagawa, Japan	20	Nikka Blended Japanese Whisky	9
Kikusui, Junmai Ginjo Nigata, Japan	17	Legent Bourbon	10
Heavensake, Junmai Ginjo Miyagi, Japan	30	Hakushu Single Japanese Malt	12
Tamanohikari, Junmai Ginjo Kyoto, Fushimi	12	Yamazaki Single Japanese Malt	15

Beer	330ml	Tea	
Asahi Super Dry Beer	5.5	Yame Sencha, No 5 Fukuoka, Japan	5
		Soba Cha Nagano, Japan	5

