

## Omakase

### **Chef's Selection Nigiri**

Traditional tasting, 45 minutes  
Twelve Course

48

## Specialty

### **Wagyu Ni**

Wagyu A5, Uni

15

### **Big Mac**

Wagyu A5 Ribeye, Otoro & Uni

24

### **Caviar Supreme**

Wagyu A5 Ribeye, Otoro & Caviar

28

## Crispy Rice

2 pieces with eel sauce,  
truffle & porcini spread

### **Salmon**

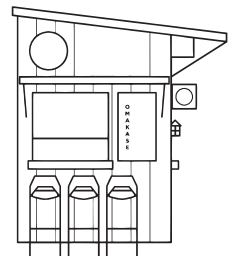
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### **Bluefin Tuna**

17

### **Uni**

25



Menu Items subject to change without prior notice. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Sake 240ml

**Soto, Junmai Ginjo** 29  
Nigata, Japan

**Kawatsuru, Junmai Nigori** 20  
Kagawa, Japan

**Kikusui, Junmai Ginjo** 17  
Nigata, Japan

**Tamanohikari, Junmai Ginjo** 12  
Kyoto, Fushimi

Beer 330ml

**Asahi Super Dry Beer** 5.5

Wine gl Btt

**Framingham**  
Classic Riesling 2020 - 12.5% 12 45

**Picpoul de Pinet**  
Font-Mars 2020 - 13% 10 35

**Gerard Boulay Sancerre**  
Chavignol 2020 - 13.5% 20 80

**Billaud-Simon**  
Chablis 2019 - 13% 18 70

Whisky 30ml

**Toki** 8  
Blended Japanese Whisky

**Nikka** 9  
Blended Japanese Whisky

**Legent** 10  
Bourbon

**Hakushu** 12  
Single Japanese Malt

**Yamazaki** 15  
Single Japanese Malt

Tea

**Yame Sencha, No 5** 5  
Fukuoka, Japan

**Soba Cha** 5  
Nagano, Japan

