

Omakase

Sushi - Kaiseki Style

前茶

Welcoming Tea

“Sakura” cherry blossom tea

先鮨

Sushi Prelude

Medium fatty bluefin tuna cured in soy sauce, lightly seared
Bamboo-leaf cured young sea bream temari style with fish-bone cracker
Spring bonito, cold smoked over cherry wood
Ikejime halibut topped with steamed liver, sprinkled with Okinawan salt

造り

Sashimi

Bluefin tuna & Hokkaido scallops nestled in shaved ice with seasonal vegetables

稀鮨

Unique Sushi

Crispy sesame oyster sushi with microgreen wasabi salad

汁

Soup

Duck dumpling miso soup with mitsuba parsley & sansho pepper

菜鮨

Sushi Salad

Seasonal steamed vegetables, fruits and nuts mixed with koji rice yeast

彩鮨

Sushi Chic

Tasmanian ocean trout, shabu-shabu style
Line caught flying fish with its own golden caviar

焼鮨

BBQ Sushi

Cedar barbecued white eel, bou-sushi style with Arima sweet pepper sauce

締鮨

Sushi Finale

Bluefin fatty tuna with garlic salt or with umami soy sauce
Organic omelet, fresh lobster or chicken dashi