

Omakase Experience

Course 1: Appetizers

A curated selection of chef-prepared appetizers and soup to enjoy while the next course is prepared

Course 2: Carpaccio

Thinly sliced fish, dressed with delicate sauces to highlight its freshness and flavor

Course 3: Maki Rolls

Freshly hand-rolled maki, crafted before your eyes for an interactive dining experience

Course 4: Nigiri

The highlight of the night An assortment of premium fish served over seasoned rice, prepared to order until the fish selection is finished

Course 5: Palate Cleanse

House-pickled ginger and other bites to cleanse the palate and prepare for the next course

Course 6: Signature Rolls

Specially crafted rolls, thoughtfully composed to showcase fresh ingredients and balanced flavors

Course 7: Light Finish

Mochi ice cream with complementary toppings to conclude the experience on a light, satisfying note

Beverage Pairing

Traditional hot green tea, served to enhance the flow of courses and complement the flavors

Omakase Experience

Premium Tier Omakase

Course 1: Appetizers

Miso Soup – Traditional savory miso broth with tofu and seaweed
Traditional Japanese Salad – Mixed greens with carrot, daikon, and ginger-soy dressing
Gyoza – Pan-fried Japanese dumplings with savory filling and dipping sauce

Course 2: Carpaccio

Yellowtail Carpaccio – Delicate yellowtail slices with yuzu
Salmon Carpaccio – Thinly sliced fresh salmon with ginger dressing
Scallop Carpaccio – Fresh scallop slices with light citrus-soy dressing

Course 3: Maki Rolls

Tuna Roll – 1 roll
Salmon Roll – 1 roll
Scallop Roll – 1 roll
Cucumber Roll – 2 rolls
Avocado Roll – 2 rolls

Course 4: Nigiri

Tuna Nigiri – 5 orders × 2 pieces each
Salmon Nigiri – 5 orders × 2 pieces each
Yellowtail Nigiri – 5 orders × 2 pieces each
Albacore Nigiri – 5 orders × 2 pieces each
Scallop Nigiri – 5 orders × 2 pieces each
Eel (Unagi) Nigiri – 5 orders × 2 pieces each
Toro Nigiri – 5 orders × 2 pieces each
Wagyu Beef Nigiri – 5 orders × 2 pieces each
Uni (Sea Urchin) Nigiri – 5 orders × 2 pieces

Course 5: Palate Cleanse

Pickled Ginger – Traditional ginger slices to refresh the palate
Cucumber Salad – Lightly pickled cucumber with sesame and rice vinegar
Spicy Edamame – Steamed edamame tossed with chili and garlic
Tempura Shrimp – Light, crisp, bite-sized shrimp to cleanse the palate

Course 6: Signature Rolls

Garlic Hamachi Roll - Spicy tuna roll with fresh yellowtail, drizzled in garlic ponzu
Rainbow Roll - California Roll with assorted fish and Avocado
Dragon Roll - California Roll with Eel
Seared Salmon Roll - California Roll with Salmon drizzled in sauce
Scallop Roll - Tuna, cucumber Roll with Seared Scallops

Course 7: Light Finish

Mochi – 5 pieces, green tea flavor

Beverage Pairing

Hot Green Tea – Traditional Japanese tea to complement all courses