

OMAKASE COURSE

Tsukemono | Seven Kushi | Agemono | Shime | Dessert

KUSHI YAKIMONO

SESSERI
Neck

KAWA
Skin

BONJIRI
Tail

SORI MAKI
Thigh Oyster

REBA
Liver

HATSU
Heart

SUNAGIMO
Gizzard

TEBA
Wings

HIZA
Knee cartilage

YAGEN
Breast cartilage

NEGIMA
Breast with leek

SHONIKU
Thigh

TSUKUNE
Meatball with egg yolk

ATSUAGE TOFU
Tofu

UZURA TAMAGO
Marinated quail egg

CHEESE
Provolone

YAKIMONO

TORI SAUSAGE
House-made fresh sausage served with frites

KAMO YAKI
Grilled duck breast

UZURA MISOYAKI
Miso marinated whole quail

YASAI YAKI

SHIITAKE
Mushroom

ERINGII
King trumpet

ZUCCHINI

MINI TOMATO

POTATO
Fingerling potato

GINNAN
Ginko nuts

TOKYO NEGI
Green onion

ASPARAGUS

MYOGA
Japanese ginger

NASU
Eggplant

SHISHITO
Japanese chili

SALAD

HINA SALAD
Shredded daikon with katsuo and poached egg

MIZUNA SALAD
Crispy chicken skin wafer with citrus sesame dressing

IPPIN RYORI

CHARCUTERIE
Chicken liver pate, air dried tenderloin, smoked thigh and pickled vegetables

HIYASHI WONTON
Dumpling served cold with ponzu sauce

TOMATO SANBAIZU
Tomato with three flavor vinegar sauce

ONSEN TAMAGO
Poached egg with dashi gelee

DASHI MAKI
Savory egg omlette

SASAMI KURO SU ZUKE
Black vinegar marinated tenderloin with tomato and avocado

AGEMONO

MENCHI KATSU
Fried, breaded minced chicken

MUNE KATSU
Crispy fried chicken breast with yuzu kosho sauce

KARAAGE MIZORE
Fried chicken thigh with ponzu sauce

SHIME

OYAKO DON
Egg over rice with smoked chicken served with a cup of Tori Gara soup

TORI ZOSUI
Chicken and rice porridge

TORI GARA SOUP
Flavored chicken broth

TAMAKAKE GOHAN
Raw egg served over hot rice with shoyu dashi sauce

CURRY RICE
Red wine curry chicken

DESSERT

PUDDING
Egg custard with caramel sauce

ICE CREAM
Please ask server for today's flavor