

# 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

## A la Carte

Otoro	<i>Bluefin fatty tuna</i> .....	12
Aji	<i>Wild-caught horse mackerel</i> .....	12
Saba	<i>Kombu cured Japanese mackerel</i> .....	12
Kohada	<i>Gizzard shad</i> .....	12
Ebi	<i>Steamed prawns</i> .....	12
Uni	<i>Sea urchin</i> .....	12
Ikura	<i>Salmon roe marinated in dashi soy sauce</i> .....	12
Aori Ika	<i>Bigfin reef squid</i> .....	12
Tako	<i>Steamed octopus</i> .....	12
Ankimo	<i>Monk fish liver pate</i> .....	12

## Dessert

甘味

Soy milk Ice cream with kuromitsu sauce <i>or</i> yuzu and shiso-leaf sorbet with monaka crackers .....	12
Maccha crème-brulee with caramelized wasanbon sugar .....	12
Sumo orange tart with tofu crème and Japanese mountain potato sprinkled with cinnamon .....	12

## Tea

茶

Soba-cha	<i>Buckwheat tea</i> .....	8
Kuromame-cha	<i>Black bean tea</i> .....	8
Genmai-cha	<i>Brown rice tea</i> .....	8
Houji-cha	<i>Roasted green tea</i> .....	8
Ice-Tea	.....	8

# WINE

## Champagne and Sparkling



Clos de Nouys Vouvray Brut, Loire <i>France</i> .....	12	45
Champagne Brut Marquis de Bel Aires <i>France</i> .....	15	68

## White

Sancerre Les Hospices <i>Loire, France 2012</i> .....	12	45
Riesling Trimbach <i>Alsace, France 2011</i> .....	12	45
Muscadet Sèvre et Maine Sur lie Château de L'Oiselinière <i>Loire, France 2011</i> .....	10	38
Pinot Grigio Carrara <i>Grave del Friuli, Italy 2012</i> .....	10	38
Rhone Blend Curtis <i>Santa Barbara 2012</i> .....	12	45
Chardonnay Rusack <i>Santa Barbara 2012</i> .....	16	58
Meursault Dominique Lafon <i>Côte de Beaune, Burgundy, France 2011</i> .....	26	98
Chassagne Montrachet Domaine Coffinet Duvernay <i>Côte d'Or, France 1er Cru La Maltroie 2011</i> .....	-	125

## Red

Heritages Côtes du Rhône Rouge Ogier Caves des Papes <i>Rhône, France 2012</i> .....	12	45
Barolo del Comune di Serralunga d'Alba Rivetto, Piedmont <i>Italy DOCG 2009</i> .....	16	58
Cabernet Sauvignon Bell <i>Napa Valley 2011</i> .....	18	68
Saint Émilion Château Teyssier <i>Bordeaux, France Grand Cru 2010</i> .....	16	58
Pinot Noir Balletto <i>Russian River 2012</i> .....	15	54
Chambolle Musigny Domaine Antonin Guyon <i>Côte de Nuits, France Les Cras 2010</i> .....	-	138

# BEER






Sapporo Reserve .....	10	Koshihikari Echigo Beer ....	10	Iwatekura Oyster Stout .....	10
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# SAKE


 = can be served hot

## Junmai


 (4oz.) 

Tengumai "Dance of the Demon" Yamahai - <i>quam, venenatis, euismod</i> - .....	 9	50
Kenbishi "Mizuho Kuromatsu" - <i>rich, mature, elegant</i> - .....	 12	70
Yuki no Boshu "Old Cabin" Yamahai - <i>quam, venenatis, euismod</i> - .....	 9.5	55
Sogen - <i>quam, venenatis, euismod</i> - .....	 X	X
Aramasa - <i>quam, venenatis, euismod</i> - .....	 X	X
Rihaku "Dreamy Clouds" Tokubetsu Junmai Nigori - <i>quam, venenatis, euismod</i> - .....	X	X

## Ginjo / Junmai Ginjo

Kokuryu "Tokusen" Ginjo - <i>strong depth of flavor, precise</i> - .....	12	70
Kudokijozu "Pick-Up Artist" Junmai Ginjo - <i>quam, venenatis, euismod</i> - .....	 X	X
Shime Bari Tsuru, Junmai Ginjo - <i>quam, venenatis, euismod</i> - .....	11.5	68
Jokigen "Euphoria" Junmai Ginjo - <i>quam, venenatis, euismod</i> - .....	7.5	45
Oku no Matsu - <i>quam, venenatis, euismod</i> - .....	6.6	38

## Daiginjo / Junmai Daiginjo

Yuki Manman "Snow Country" Daiginjo - <i>quam, venenatis, euismod</i> - .....	31	185
Tamakawa "Kinsho" - <i>quam, venenatis, euismod</i> - .....	13	80
Dassai "Centrifuge" Junmai Daiginjo - <i>quam, venenatis, euismod</i> - .....	29	170
Watari Bune "Ferry Boat" Junmai Daiginjo - <i>quam, venenatis, euismod</i> - .....	 -	188
Ken "Sword" Daiginjo - <i>quam, venenatis, euismod</i> - .....	13	75
Ninki Ichi, Daiginjo - <i>quam, venenatis, euismod</i> - .....	60	240

## Sweet / Sparkling

Kamoizumi Umeshu, Plum Sake - <i>quam, venenatis, euismod</i> - .....	X	X
Komekome "Happy Bride" - <i>quam, venenatis, euismod</i> - .....	X	X
Hana Awaka, Junmai Sparkling - <i>quam, venenatis, euismod</i> - .....	X	X