



OMAKASE

AMUSE BOUCHE

WATERMELON CARPACCIO

(FINELY SLICED WATERMELON WITH CINNAMON AND WASABI)

ROSE PETALS ON THE SEA

(SAKE HAMACHI YELLOW FIN TUNA FLYING FISH ROE AND YUZU)

FIRST CHOICE OF

OSUIMONO SOUP

(CLEAR BROTH WAKAME SEAWEED SPRING ONION)

TSURAI MISO SAKE SOUP

(SPICY SALMON WITH YOUNG BEANS)

SECOND CHOICE OF

SEARED TOMATO AND AVOCADO

(WITH PONZU AND RECKON CHIPS)

TSURAI MISO SAKE SOUP

(WITH CELERY GARLIC)

THIRD CHOICE OF

CHEESE WATER CHESTNUTS TRUFFLE OIL DUMPLING

(WITH SANCHO PEPPERS)

YELLOW TAIL SASHIMI

(WITH CHAR ORANGE AND WHITE TIGER MILK)

FOURTH CHOICE OF

SIMMERED DOFU

(SILKY TOFU WITH FERMENTED BEAN SAUCE)

SAUTÉED CHICKEN

(TENDER CHICKEN WITH SOYA GINGER BABY ONION)

FIFTH CHOICE OF

BLACK VOLCANO

DARK CHOCOLATE PAGODA

2500 + TAX - PER PERSON

GUESTS WITH ALLERGIES AND INTOLERANCES PLEASE MAKE A MEMBER OF THE TEAM AWARE BEFORE PLACING AN ORDER FOR FOOD.
PLEASE NOTE ALL OF OUR DISHES ARE PREPARED IN A KITCHEN WHERE CROSS CONTAMINATION CAN OCCUR, AND WE CANNOT
GUARANTEE AN ALLERGEN FREE ENVIRONMENT. OUR MENU DESCRIPTIONS DO NOT CONTAIN ALL INGREDIENTS AND WE ONLY CARRY
INFORMATION ON THE 14 REGULATED ALLERGENS.