



OMAKASE

お任せ

1.

OYSTER

Uni Air, Caviar

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2.

CHAWANMUSHI

Dungeness Crab

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3.

KUSHIYAKI BEEF

Crab Miso Butter, Togarashi

YAKITORI QUAIL

Tare Glaze, Scallion

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4.

SHIRO DASHI

Lion's Mane Mushroom

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5.

MEDAI NIGIRI

Yuzu Kosho Sauce

MAGURO NIGIRI

Matsutake Soy Glaze

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6.

WAGYU RICE BOWL

Salmon Roe, Soy Cured Yolk

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7.

GREEN TEA ICE CREAM

Black Sesame

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free.



PAIRINGS

1.

GOSSET GRAND RESERVE PINOT NOIR, CHARDONNAY
{CHAMPAGNE, FR} NV

N/A - LEITZ “EINS ZWEI ZERO” SPARKLING RIESLING

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2.

STEPHAN VETTER “MUSCHELKALK” SYLVANER
{FRANKEN, DE} 2021

N/A - FAUX WINE MELANGE BLANC

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3.

NOCTERRA “CLASSIC” AMERICAN LIGHT LAGER

N/A - BITBURGER “DRIVE”, GERMANY LAGER

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4.

NO PAIRING

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5.

PIERRE SPARR CRÉMANT D’ALSACE BRUT ROSÉ
PINOT NOIR {ALSACE, FR} NV

N/A - DOMAINE EDEM N.0 ROSAE SPARKLING ROSÉ

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6.

FRANK CORNELISSEN “MUNJABEL CR” NERELLO
MASCALESE {SICILY, IT} 2020

N/A - FAUX WINE MELANGE ROUGE

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7.

NO PAIRING