

OMAKASE MENY

Served exclusively as a set menu on Valentine's day

SNACKS スナック

Oyster, ponzu, fermented chili

Chicken liver parfait, crispy chicken skin, ume

Dignitat Brut Nature, J. Masachs, Catalunya, ESP, Macabeu/Xarel-lo

SUSHI 寿司

Otoro nigiri, myoga, Arenkha caviar

Wagyu, sweet onion, sea urchin

Kimoto Junmai Daiginjo Omachi, Amabuki Brewery, Saga, JPN

SASHIMI 刺身

Dry-aged hamachi, smoked fish bone dashi, sansho pepper

Tuna sashimi, negi, XO sauce

2024 Feinherb, Balthasar Röss, Rheinhessen, GER, Riesling

AGEMONO 揚げ物

Pork shoulder tempura, green shiso, fermented black bean

Chicken karaage, Kewpie mayonnaise, caviar

YAKIMONO 焼き物

Wagyu from the konro grill, negi miso, wasabi, takikomi gohan

2023 Langhe Nebbiolo, Michele Chiarlo, Piemonte, ITA, Nebbiolo

DESSERT デザート

Yuzu cheesecake brûlée

Tentak Umesu, Shuzo Co., Tochigi, JPN

Menu 755 / person

Beverage pairing 625 / person

*Please note we cannot accommodate vegetarian alternatives.

IZAKAYA