

“Omotenashi” Cocoro Degustation

“YOKOSO ようこそ”

Chef's selections of 'Zensai' appetizers
seasonal welcome snacks

“OTSUKURI お造り”

Sashimi of market fish

Varieties of 'Tsukuri' flavored soy sauce, house blend fresh wasabi
Manuka honey infused 'Gari' pickled ginger

“MUSHIMONO 蒸し物”

Negima Chawanmushi

Grilled spring onion, free range chicken, Olliff farm pasture eggs, Tare soy sauce
'Soba' buckwheat and 'Aosa' puff

“SHIZAKANA 強肴”

Hokkaido scallop, Paradise prawn, gratin

Enoki mushroom, cauliflower, Moromi-miso, Tobiko

“NAKAZARA 中皿”

Snapper, dashi poached Wan

Yuzu, dashi, ginger, wasabi leaf

“YAKI MONO 焼き物”

Kagoshima A5 Kuroge Wagyu ground steak

Ginger Teriyaki sauce, Olliff farm pasture egg, Agria potato Tofu

-----“SHIME 食事”-----

'Torotaku Hosomaki' Toro & Takuan finger roll sushi

100% farm raised Bluefin tuna, smoked Takuan pickled daikon radish

optional course on request \$18

“BETSU BARA べつばら”

“Yame-Matcha”

Green tea Yuzu ice cream, Green tea Chestnut Mont Blanc

\$180

Premium Beverage Pairing \$120