



WHAT IS SUSHI OMAKASE?

Omakase means to leave it up to the chef.

Let the chefs serve you sushi and other dishes they recommend that day.

If you choose to go omakase, it's polite to leave it all up to the professional.

Although if you have allergies and dietary requirements let us know in advance and enjoy the adventure of omakase.

SUSHI OMAKASE

\$99P

ENTREE 小鉢

SUSHI 寿司

MISO SOUP 味噌汁

DESSERT



Gold Class Daruma

HIBIKI COURSE

\$66PP

ASSORTED STARTERS 前菜盛り合わせ

TODAY'S ASSORTED STARTERS

ASSORTED SASHIMI お造り

CHEFS SELECTION OF SASHIMI

BUTA NO KAKUNI 豚の角煮

BRAISED PORK BELLY IN BAO BUN

TODAY'S TEMPURA 本日の天ぷら

SERVED WITH TEMPURA SAUCE

ASSORTED NIGIRI 6P 寿司握り 6貫

CHEFS SELECTION OF 6 NIGIRI SUSHI WITH MISO SOUP

ICE-CREAM アイスクリーム

CHOICE OF VANILLA, GREEN TEA OR BLACK SESAME

YAMAZAKI COURSE

\$99PP

ASSORTED STARTERS 前菜 3点盛り合わせ

TODAY'S ASSORTED STARTERS

ASSORTED SASHIMI お造り

CHEFS SELECTION OF SASHIMI

KAKUNI ANGUS BEEF RIBS アンガス牛リブ角煮

SLOW COOKED ANGUS BEEF RIB IN BAO BUN

TODAY'S TEMPURA 本日の天ぷら

SERVED WITH TEMPURA SAUCE

ASSORTED NIGIRI 寿司握り 8貫 (味噌汁)

CHEFS SELECTION OF 8 NIGIRI SUSHI WITH MISO SOUP

ICE-CREAM & PANNA COTTA

アイスクリームとパannaコッタ

CHOICE OF VANILLA, GREEN TEA OR BLACK SESAME
SERVED WITH HOME MADE PANNA COTTA