

OMAKASE

What is OMAKASE?

Omakase means to leave it up to the chef.
Let the chefs serve you sushi and other dishes
they recommended 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.



OMAKASE

CHEF YUTA'S SUSHI OMAKASE

Lunch \$120 pp/ Dinner \$150 PP

A traditional style of sushi with local seafood.

1. **Appetizer**
前菜
2. **Sashimi**
お造り
3. **Grill**
焼き物
4. **Soup**
お椀
5. **Sushi**
鮓
6. **Dessert**
甘味

Lunch: Tuesday-Friday
12:30-14:30

Dinner: Tuesday-Saturday
17:30-19:30
19:30-21:30

*Reservations are required.



--Chef's Profile----

Yuta Nakamura

Chef Yuta from Kobe, Hyogo prefecture is excited to introducing his sushi Omakase.

OMAKASE

CHEF TAKA'S SUSHI OMAKASE

Dinner \$150 PP

Traditional and fusion.
"One Sushi, Heart & Soul".

1. **Appetizer**
前菜
2. **Sashimi**
お造り
3. **Grill**
焼き物
4. **Soup**
お椀
5. **Sushi**
鮨
6. **Dessert**
甘味

Dinner: Tuesday-Saturday

17:30-19:30

19:30-21:30

*Reservations are required.



--Chef's Profile----

Taka Kurama

Chef Taka's passion is always there to make his original Omakase.

OMAKASE

CHEF DAIGO'S SUSHI OMAKASE

Lunch \$120 pp/ Dinner \$150 PP

Edomae Sushi in Sydney.

1. **Appetizer**
前菜
2. **Sashimi**
お造り
3. **Grill**
焼き物
4. **Soup**
お椀
5. **Sushi**
鮓
6. **Dessert**
甘味

Lunch: Monday, Tuesday & Friday
12:30-14:30

Dinner: Thursday-Monday
17:30-19:30
19:30-21:30

*Reservations are required.



--Chef's Profile---

Daigo Kani

Have experience in Japan for ten years.

Then moved to Sydney, Australia.

I joined to set up ten restaurants in Sydney.

The best thing about being a chef is working with special ingredients.
"Passion, Creation, and Tradition" is my cooking style and philosophy.
I wish all customers to enjoy the way of Japanese style.

OMAKASE

SAKE OMAKASE

We have thoughtfully selected and paired 8 kinds of rare and delightful sake with our Seasonal Chef Degustation course meals.

You also have the option of 5 or 3 kinds of sake, including Umeshu & Yuzushu. You may also pair your 8, 5 or 3 kinds of sake with our A La Carte Menu.

As the Sake Ambassador, I regularly use my experience and Japanese Sakagura's inspiration to update our sake selection, so that each time you will enjoy a unique sake experience.

Please enjoy “一酒一期一会” (One Sake with Once in a Lifetime Occasion) in the elegant and exclusive atmosphere of our Bar Counter even you are just One Person to come.



--Profile---
Sake Ambassador
Yuichi Kanamaru

More than 10 years as a Sake and Wine Sommelier in the Sydney area.
Proudly started “Sake Omakase” course at Gold Class Daruma Restaurant as Sake Ambassador since 08/2020.

- a. 8 kinds of Sake with SEASONAL CHEF DEGUSTATION Course \$159 pp
- b. 5 kinds of Sake with SEASONAL CHEF DEGUSTATION Course \$129 pp
- c. 3 kinds of Sake with SEASONAL CHEF DEGUSTATION Course \$109 pp
- d. 8 kinds of Sake serving \$84 pp*
- e. 5 kinds of Sake serving \$54 pp*
- f. 3 kinds of Sake serving \$34 pp*

*With A La Carte - \$25 Minimum Order is required.

Tuesday
17:30 - 21:30 (L/O 21:00)
Wednesday – Saturday
17:30 - 21:00 (L/O 20:00)
* Reservation required.
Walk-ins are accepted only when there are available seats.

