

Our OMAKASE course menu (7 course) ranged from \$98 per person and
will offer you a tailoring chef's selected menu
Highly recommended for a special occasion, event, wine tasting & small wedding

Please note that OMAKASE needs 2 days advanced bookings and
dinner can take around 3 hours and no entertainment cards accepted



OMAKASE SAMPLE MENU

Ama-Ebi, Uni Sea Urchin, Consomme Jelly

Fresh Sashimi Combination

Venison Tataki, Spiced Mango Sauce

Blue Eye Cod, Scallop, Dashi Broth

Pork Belly, Pork Tenderloin, Chocolate Miso

Wagyu Sirloin, Mash Potato, Beef Jus

Floating Island, Matcha Custard