

OMAKASE MENU(FEB)

5:30pm \$100 / 7:30pm \$110

Card surcharge would be %1.5

All menu could be changed depend on market situation

And the menu would be updated every month

Zensai

Pumpkin congee

Abalone

Tsukune

Agemono

Cristal prawn tempura

Sushi / sashimi

Salmon /eel /kingfish /tuna /tsubugai/coral trout

Suimono

Snapper with grilled green onion soup

main

wagyu steak with saikyo miso

Dessert

Daily dessert

Drink

Green tea 5 / Macha 7

Bottle of water 4 / Sparkling water 6

Soft drink(coke zero/ramune) 5

Santory highball 14

Beer

Draft santory premium molt 14

Asahi black 13 / Asahi 10

Sapporo 10 / Kirin ichiban 11

Sake

House sake(Cool or Warm) 200ml 14

Karatanba Junmai ginjo 300ml 37

Kimoto Junmai daiginjo 300ml 39

Tokubetsu Junmai ginjo 37

Kikumasamune(junmaishu) 500ml 46

Shirataki Junmai ginjo 720ml 55

Kubota manjyu 720ml 130

Asahi Junmai daiginjo polished 23% 720ml 168

BYO wine ONLY Corkage 10 p.p

Umeshu / yuzushu

Chu-hi peach can 12 / Hakutake umeshu 300ml 42

Kuroushi umeshu 720ml 110 / Yuzu hime 500ml 59