

Omakase at Table

- Autumn 2025 -

- Sakizuke -

Plum Oyster

Fresh pacific oyster with plum mignonette, delicately balanced with amazu and citrus zest

- Zensai -

Crispy Mochi & Sake Steamed Abalone

Golden-fried mochi with edamame bean paste and caviar, paired with tender sake-steamed abalone

- Mukozuke -

Salmon & Pine Nut Essence

Lightly salted salmon sashimi, complemented by velvety pine nut sauce and briny salmon roe

- Yakimono -

Wagyu no Umi Kaze

A5 Japanese Wagyu steak, grilled mussels, and shiitake mushroom demi-glace, finished with aromatic herbs

- Sushi -

Chef's Seasonal Nigiri

5 pieces of chef's exclusive selection of sushi, chosen from a range of seasonal ingredients

- Shirumono -

Kamo Soba

Succulent duck breast in soy-infused dashi, served with soba, caramelized onion, and toasted buckwheat

- Amami -

Banana & Nori Delight

Roasted banana ice cream with saikyo miso caramel and a savoury nori-infused madeleine

Tea / Coffee

Sake Pairing Flight

Hakkaisan Nigori

Sparkling nigori \ Niigata, JPN

This creamy, slightly sweet nigori sake balances the briny freshness of oysters, enhancing their umami while providing a smooth, refreshing contrast



Koikawa

Junmai Daiginjo 'Dewa Sansan' \ Yamagata, JPN

With its elegant fruity aroma and refined umami, this sake complements the rich, buttery texture of salmon sashimi, creating a harmonious balance



Kenbishi

Special Blend 'Kuromatsu' \ Hyogo, JPN

Full-bodied with deep umami and aged complexity, Kenbishi sake pairs perfectly with Wagyu steak, enhancing its rich, savory flavors



Gunma-Izumi

Junmai Ginjo \ Gunma, JPN

This crisp and light sake highlights the delicate flavors of sushi, offering a clean, refreshing finish that enhances every bite



