

OMAKASE

KAZE (LUNCH ONLY) appetiser, 8 pcs of sushi, tamago, soup & dessert	8 8
MORI appetiser, charcoal grilled dish, 10 pcs of sushi, tamago, soup & dessert	138
Y A M A appetiser, sashimi, charcoal grilled dish, steamed abalone, 10 pcs of sushi, tamago, soup & dessert	188
CHEF'S OMAKASE ®	268
SASHIMI	
MORIAWASE SASHIMI 6PCS (3 kinds)	3 8
PREMIUM SASHIMI 6 PCS (3 kinds)	6 8
TRUFFLE TAI CARPACCIO 🛞 seabream, truffle, truffle caviar	5 8



NIGIRI SUSHI

(minimum 2 pcs per type)

A K A M I bluefin tuna	6/pcs
CHUTORO medium fatty bluefin tuna	9/pcs
AN A G O sea eel	6/pcs
KANPACHI amberjack	5/pcs
T A I seabream	5/pcs
S A K E salmon	4/pcs
A M A E B I sweet shrimp	5/pcs
HOTATE scallop	7/pcs
U N I sea urchin	seasonal price
T A M A G O steamed egg	4/pcs
SUSHI SET (8 pcs)	5 8
ABURI SUSHI SET (6 pcs)	5 8
MAKI	
TUNA BELLY HANDROLL chopped fatty bluefin tuna, pickled radish	1 8
UNIROLL seasonal uni	seasonal price
SUSHIJIN ROLL snow crab, anago, prawn tempura, avocado	18



HOT DISHES

KANI CHAWANMUSHI	1 2
PRAWN WITH TARTAR SAUCE (5 PCS)	1 2
SEASONAL CHARCOAL GRILLED FISH	15
WAGYU UDON A4 Kagoshima wagyu beef, onsen egg	38
RICE	
JIN WAGYU DON 🛞	68
A4 Kagoshima wagyu beef, sea urchin, truffle, onsen egg FOIE GRAS +20	
BARA CHIRASHI DON assorted sashimi cube	25
SALMON DON sliced salmon, salmon roe	19
DESSERT	
YUZU MOCHI house-made warabi mochi, yuzu sorbet	9
K U Z U K I R I arrowroot jelly	6
HOUJICHA CATARANA brown tea pudding	6
ICE CREAM/ SORBET choice of black sesame, green tea, chocolate or yuzu sorbet	6/scoop