

## *Omakase Course Menu*

### *Omakase Standard*      ***\$150***

*2 dishes of Appetizer, Seasonal Soup, Sashimi,  
3 kinds of deep fried skewer, Grilled,  
Clay Pot Rice, Miso soup and Dessert*

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### *Omakase Special*      ***\$250***

*2 dishes of Appetizer, Seasonal Soup, Sashimi,  
3 kinds of deep fried skewer, Seasonal dish, Grilled, Simmered,  
Clay Pot Rice, Miso soup and Dessert*

### *Omakase Premium*      ***\$350***

*2 dishes of Appetizer, Caviar, Seasonal Soup, Sashimi,  
Sushi bowl, 3 kinds of deep fried skewer, Grilled, Wagyu beef dish,  
Simmered, Special Clay Pot Rice, Miso soup and Dessert*

*\*Menu above \$500 available upon advance reservation.*

*All items are subjected to 10% service charge and prevailing government tax*

## Specialty Course Menu

### Japanese eel course

Half eel rice \$210 Whole eel rice \$250

*Vinegar eel, Eel in steamed egg custard, Sashimi,  
Plain grilled eel, Japanese style eel omelet,  
Eel Rice, Clear soup and Dessert*

日本料理

Deep fried skewer course \$180

*2 dishes of Appetizer, Seasonal Soup, Sashimi,  
7 kinds of deep fried Skewer, Seasonal dish,  
Soup rice OR Noodles and Dessert*

### Wagyu Tomahawk course

Tomahawk \$15/100g + \$100

*2 dishes of Appetizer, Seasonal Soup,  
Seasonal dish, Charcoal grilled Wagyu tomahawk,  
Fried rice, Miso soup and Dessert*

*All items are subjected to 10% service charge and prevailing government tax*