

Omakase Tasting Menu

Tuna Carpaccio

Fleur del Sel | GingerGarlisSoyGel | Negi

Hamachi Taquito

Ponzu Aioli | PickledFujiApple | Radish

Ceviche Mixto

Leche deTigree | Popcorn | Cilantro

Sappari

Paper thin cucumber | Tuna | Salmon | Hamachi | Avocado | Asparagus | Wasabi Dressing

Sashimi& Nigiri

Akami(Tuna)

Hamachi(Soy Pickled Serrano Pepper)

Sake(Salmon) Mango Salsa

Toro(Kizami Wasabi)

Botan Ebi

Crispy Fried Ebi head

Ikura (Soy Shiso Leaf)

Desserts

Homemade Matcha IceCream(Made in the Guest House)

Omakase Tasting Menu

Miso Edamame Hummus

Yuzu, Rice Cracker

King Crab Ceviche

Smoke Salt | Truffle Oil | Salmon Roe | Leche de Tigre

West Coast Oyster

Ponzu | Momiji Oroshi | Scallions

Hamachi Crudo

Ponzu | Yuzu Kosho Pepper | Cilantro

Summer Roll

Spring Mix | Salmon | Tomatoes | Cucumber | Goma Tofu Dressing

Nigiri Course

Toro (Fatty Tuna)

Akami (Tuna)

Hamachi (Soy Pickled Serrano Pepper)

Sake (Salmon) Tomato

Aji (Ginger, Negi)

Japanese Scallop (Lemon Zest, Maldon Sea Salt)

Ebi (Tobiko)

Mushrooms Gyoza

Truffle Aioli | Florida Citrus Soy

Wagyu Anticuchos

Maldon Sea Salt | Aji Panca | Shichimi Pepper

Dessert

Green tea Mochi | Aburi Banana | Dulce de Leche