

Mother's Day Deluxe Sushi & Sashimi Set

LUNCH & DINNER Thu, May 8th - Sat, May 10th

DINNER ONLY Sun, May 11th **DINE-IN ONLY**

Reservations are recommended



Set will include:

Homemade Corn Tofu

6PC Sashimi (Tuna, Salmon & Yellowtail)

8PC Deluxe Nigiri Sushi (Halibut, Amberjack, Chu-Toro, Giant Scallop, Salmon Egg, Salmon Belly, Shrimp & Egg)

Chawanmushi (Steamed Egg Custard)

Shrimp & Vegetable Tempura

Aka Dashi Miso (rich & savory, red miso blended w/red snapper soup stock)

Yuzu Sherbet

\$68

Mother's Day 2025 Course Menu

Thu, May 8th - Sun, May 11th)

(DINNER & DINE-IN ONLY)

\$120/PERSON, RESERVATIONS ARE RECOMMENDED



[1ST COURSE] ASSORTED SEASONALS & DELICACIES (*Hotaru ika* - firefly squid, homemade corn tofu, roast duck on top of watercress ohitashi, *Chi Ayu Karaage* - deep-fried Japanese baby sweetfish, *mozuku* Japanese seaweed in vinegar topped w/sea urchin)



[2ND COURSE] EBI CHA SOBA SALAD (leafy greens & green tea soba noodles topped w/shrimp, asparagus, cucumber, tomato, and Japanese, omelette-style egg)



[3RD COURSE] CHERRY SALMON BATTERA (cherry salmon pressed-style sushi w/cherry blossom leaves & flower giving an aroma of seasonal cherry blossom)



[4TH COURSE] GINDARA & ANKIMO (lightly battered & flash-fried black cod, monkfish liver w/ bamboo shoot, turnip & salted plum-simmered carrot in a thickened, dashi-based sauce)



[5TH COURSE] 3PC SASHIMI (yellowtail belly, red snapper & bluefin tuna showcased in *kaiseki* style without any unnecessary embellishments to allow the natural beauty of sashimi to shine through)



[6TH COURSE] GYU TAN MISOZUKE YAKI
(grilled, 2 week miso-marinated beef tongue paired w/paprika pepper, baby onion & shimeji mushroom)



[7TH COURSE] UNAGI & YAKI NASU CHAWANMUSHI
(steamed egg custard topped w, freshwater eel, grilled eggplant & Japanese peppercorn)

[8TH COURSE] 3PC NIGIRI SUSHI (giant scallop, chu-toro, amberjack)



[9TH COURSE] KANI & ASARI CREAM KOROKKE (crab & clam cream croquette & baby lobster tempura & brussel sprouts served w/ red wine ketchup sauce)



[10TH COURSE] AKADASHI MISO (rich & savory, red miso blended w/red snapper soup stock)

[11TH COURSE] HOMEMADE CHOCOLATE-COFFEE MOUSSE CAKE BITE
(french valrhona chocolate & brazilian coffee bean cake, served semifreddo w/fresh raspberry sauce & berries)



SUBSTITUTIONS ARE POLITELY DECLINED