

Christmas 2025 Omakase

OPEN LUNCH & DINNER ON CHRISTMAS DAY!

Wed, Dec 24th - Sun, Dec 28th

(LUNCH & DINNER, DINNER ONLY SUN, DEC 28TH. DINE-IN ONLY)

SERVED SET-STYLE FOR LUNCH & COURSE STYLE FOR DINNER

\$100/PERSON, RESERVATIONS ARE RECOMMENDED

[1ST COURSE] REISEI IKURA CHAWANMUSHI & ANAGO NANBANZUKE

(chilled, steamed egg custard topped w/salmon eggs & a sweet & sour, vinegar-marinated deep-fried sea eel)



[2ND COURSE] 4PC NIGIRI

SUSHI (*tai*, red snapper, *kanpachi*, amberjack, *sakura masu*, cherry salmon & 1pc chefs choice)



[3RD COURSE]

ORANGE KAMA GRATIN

(miso-cream gratin w/oyster, scallop & shrimp in a fresh, orange cup)



[4TH COURSE]

4PC NIGIRI SUSHI

(*amaebi*, sweet shrimp, *hon maguro toro*, bluefin tuna fatty belly, *hotate*, giant scallop, *uni*, sea urchin)



[5TH COURSE] TEMPURA

(2pc shrimp & vegetable w/karaage-fried sweet shrimp head)

[6TH COURSE] BLUE CRAB HAND ROLL

(served/w tamago, Japanese-style egg omelette sashimi)



[7TH COURSE] MOZUKU JIRU (Japanese seaweed in a clear soup)

[8TH COURSE] GREEN TEA TIRAMISU & WARABI MOCHI

SUBSTITUTIONS ARE POLITELY DECLINED

