



A TASTE OF JAPAN THROUGH WAGYU AND SUSHI

Wagyu Tartare

Served with Shoyu Koji, Finished with Uni and Kaluga Caviar

Wagyu & Yasai Maki

Cucumber, Shiso Leaf, Finger Lime,
Marinated Egg Yolk with Tamari, Sesame Seed, Kaluga Caviar

Wagyu Hand Roll

Kaiware, Mizuna, Uni, Korean Seaweed

Otoro Wagyu Nigiri

Kizami Wasabi

Otoro Wagyu Nigiri

Yuzu Kosho

Aburi Otoro Wagyu Nigiri

Sea Salt, Sudachi

Wagyu Futomaki with Unagi

Rolled with Braised Burdock, White Asparagus,
Mizuna and Shiitake Mushrooms

Wagyu Chirashi Sushi

Hokkaido Sea Urchin, Ikura and Kaluga Caviar

Chocolate Mousse

Rich Chocolate Mousse Infused with Wagyu Aroma,
Finished with White and Red Strawberries with Pistachio Crumble