

Sushi counter

Chef's recommended sushi course ¥10,000

Small Dish

Vinegared mozuku seaweed

Sushi (10pieces)

- Sea bream
- Sweet shrimp
- Squid
- Salmon roe
- Japanese spinach mackerel
- Grilled blackthroat seaperch
- Mackerel
- Amberjack
- Tuna
- Conger eel

Roalled Sushi

Japanese Omellet



※Prices include 10% service charge and consumption tax.

◆Contents may change depending on availability
All the rice we use is domestically produced.

Sushi counter

Chef's recommended sushi course ¥15,000

Small Dish

Vinegared mozuku seaweed

Sushi (15pieces)

- Sea bream
- Sweet shrimp
- Squid
- Salmon roe
- Grouper
- Whelk
- Sea urchin
- Japanese spinach mackerel
- Grilled blackthroat seaperch
- Mackerel
- Amberjack
- Tuna
- Conger ell
- Clab
- Swordfish

Roalled Sushi

Japanese Omellet



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All the rice we use is domestically produced.

Sushi counter

KAGAYAKI

¥15,000

Small Dish

Vinegared mozuku seaweed

Sashimi

·Amberjack

Appetizers

·Grilled blackthroat seaperch, etc.

Steamed sushi

·blackthroat seaperch

Sushi (8pieces)

·Sea bream

·Salmon roe

·Sweet shrimp

·Mackerel

·Tuna

·Conger eel

·Japanese spinach mackerel

·Squid

Roalled Sushi

Japanese Omellet



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◆Contents may change depending on availability

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