

Omakase Course (June-July)

6/1~7/31

8-course \$80+tax



- Mozuku seaweed with vinegar & Watercress with sesame sauce

- 3 kinds seasonal sashimi

- Maitake mushroom with Japanese broth in teapot

- Salmon skin salad

- Roast Washu beef & Miso Butterfish and so on...

- Crab Shabu Shabu

- Spicy Tuna roll & Japanese cold soba

- Homemade Creamy Pudding

*Please make a reservation at least one day in advance.

*If you have any allergies, please let us know when you make your reservation

*This course is only for dinner and only dine in.

*The menu is subject to change depending on availability.

