

OMAKASE COURSE -SPRING-

7-COURSE
\$100+TAX



- KONA ABALONE & DEEP-FRIED CRAB WITH YUBA & TUNA YUKHOE
- SEAFOOD ALOHA SOY MILK SOUP
- JAPANESE BONITO WITH YUZU KOSHO PONZU JELLY
- CHAWANMUSHI W SEA LETTUCE SOURCE
- GRILLED LOBSTER TAIL WITH YUZU MISO GARLIC BUTTER INTO POTATO NESTING TAILORING
- 7 KINDS SUSHI & TODAY'S MISO SOUP
UNI AND IKURA, JAPANESE SEA BREAM, JAPANESE STRIPED JACK, SEA EEL, TUNA, SEARED FATTY TUNA, OMELET
- DAIFUKU MOCHI ICE CREAM & FRUITS

*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.

RINKA Restaurant

Reservation:(808)773-8235