

OMAKASE COURSE

~Autumn~

7 course \$100+tax

- ASSORTED APPETIZERS
(Vinegared Mozuku, Cold Chawanmushi, Toro&Green onion Sushi, Spinach sesame seasoning, Simmered Pepe Clam)
- 3 KINDS SASHIMI
- DOBIN-MUSHI
~Maitake mushroom & Seafoods~
- MISO MARINATED BUTTER FISH, STEAMED ABALONE, CRAB CREAM CROQUETTE
- BEEF TONGUE
with Onion Salt-based Sauce
- SEAFOOD CHIRASHI BOWL & COLD INANIWA UDON
- STRAWBERRY 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.

◆RINKA Japanese Restaurant◆

Reservation: (808)773-8235