



CHEF'S OMAKASE EXPERIENCE

Beausoleil Oyster. Ankimo Monkfish Liver - Maine
Golden Ossetra Caviar
Spring Pea Velouté. Araucana Eggs, NY
Bluefin Tuna – Boston
Botan Ebi Shrimp- Canada. Mie-Bonito - Osaka
Amberjack- Kyushu. Scottish Salmon
Foie Gras - Hudson Valley, NY
Sea Bream - Kyushu
Fluke- South Korea. Squid, Baracuda - Chiba
Golden Eye Snapper - Shizuoka
Ocean Trout.
Horse Mackerel - Chiba
Striped Jack, Grouper - Kyushu
Buri King Yellowtail - Kyushu
Sea Urchin - Hokkaido
Scallops Hokkaido - Deep Sea
Costa Rican Gold Poached Pineapple



WINE & SAKE PAIRING EXPERIENCE

2015 Blanc de Blancs, Dunoyer de Segonzac, Mareuil-Sur-Ay

2007 Brut, "Cuvée Rare", Piper-Heidsieck, Reims

Tedorigawa "Lady Luck" Junmai Daiginjo

Shiraiwa "IWA 5", Junmai Daiginjo

2022 Roero Arneis, Bruno Giacosa, Piedmont, Italy

2021 Pinot Noir, Little Boat, Russian River

Cremant de Bourgogne Brut Rose, Henri Champliou

2014 Château Raymond Lafon, Sauternes, Bordeaux