



SEASONAL LUNCH OMAKASE EXPERIENCE
IDR 999,000++ / person

APPETIZERS

Simmered Tender Octopus | Unagi Cold Inaniwa Udon
Amaebi Mentaiko | King Crab Vinegar Sauce
Hokkaido Grilled Scallops

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SPINY LOBSTER

Sea Urchin Sauce | Aonori

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ASSORTED FRESH SASHIMI
FROM TOYOSU MARKET

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MIYAZAKI BEEF TEPPANYAKI

King Oyster Mushroom | Buttered Corn
Sides: Omi Sukiyaki Fried Rice and Miso Soup

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DESSERT

Today Chef's Creation

Prices are subject to 21% government tax and service charge.
Please inform us of any allergies or request further details about dishes that contain allergens.



SEASONAL DINNER OMAKASE EXPERIENCE

IDR 1,900,000++ / person

APPETIZERS

Simmered Tender Octopus | Unagi Cold Inaniwa Udon
Amaebi Mentaiko | King Crab Vinegar Sauce
Hokkaido Grilled Scallops

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SPINY LOBSTER

Sea Urchin Sauce | Aonori

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ASSORTED FRESH SASHIMI FROM TOYOSU MARKET

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AYU FISH KARAAGE

Lemon | Red and Green Pepper | Ponzu Sauce

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GRILLED ABALONE SALT WRAPPED

Wakame Sauce

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MIYAZAKI BEEF TEPPANYAKI

King Oyster Mushroom | Buttered Corn
Sides: Omi Teppanyaki Fried Rice and Miso Soup

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DESSERT

Today Chef's Creation

Prices are subject to 21% government tax and service charge.
Please inform us of any allergies or request further details about dishes that contain allergens.