



Sushi Atelier Course
NINE
60

Kobachi

shiitake and kinpira gobo

Razor Clam Ceviche

whisky jelly and miyoga

Daily Special

Butterfish Carpaccio

foie gras and vegetable chips

Green Salad

Hot Tofu

apple and walnut crisp

Oshizushi - Pressed Sushi

BBQ tuna and parmesan

Nigiri Sushi per person

salmon, tuna, prawn, yellow tail

Maki Sushi

garlic truffle yellow tail

Dessert



Sake Flight