



Sushi Atelier Course
SIX
35

Kobachi

shiitake & kinpira gobo

Razor Clam Ceviche

whisky jelly & miyoga

Butterfish Carpaccio

foie gras & vegetable chips

Nigiri Sushi per person

salmon, tuna, prawn, yellow tail

Maki Sushi

garlic truffle and yellow tail

Dessert



Glass of Sake