



寿司テイastingメニュー

# Sushi Tasting Menu

• 95 •

• **Apero** •

Chilled Dashi Soup, Sansho, Kinome

• **Mukozuke** •

Scallop, Asari, Kimizu, Cauliflower

• **Sushi** •

Kombujime Catch of the day  
Seabass or Seabream  
Red mullet, Bottarga  
Cuttlefish, Caviar  
Two kind Lobster; Bisque, Citrus  
Horse Mackerel, Ginger  
Blanched Akami Tuna  
Chutoro  
Seared Otoro  
Handroll - Temaki

• **Okazu** •

Miso soup, seasonal greens

‘夏’ おまかせ

# ‘Natsu’ Omakase

• 135 •

• Apero •

Chilled Dashi soup, Sansho, Kinome

• Mukozuke •

Scallop, Asari, Kimizu, Cauliflower

• Nimonowan •

Kani Shinjo, Courgette, Miso

• Hiyashi-Bachi •

Turnip, Namayasai Green Puree

• Sushi •

Kombujime Catch of the Day

Seabass or Seabream

Red Mullet, Bottarga

Cuttlefish, Caviar

Two way Lobster; Bisque, Citrus

• Hashiyasume •

Gazpacho, Lobster, Tsuruna

• Sushi •

Horse Mackerel, Ginger

Blanched Akami Tuna

Chutoro

Seared Otoro

Handroll - Temaki

• Dessert •

Mille feuille puff, Creme Anglaise, Tay Berries