

OMAKASE COURSE

CREATED BY EXECUTIVE CHEF GEN

OMAKASE COURSE WILL BE GRILLED AND SERVED BY OUR STAFF

SIGNATURE SALAD & ASSORTED KIMCHI
(FREE 1 REFILL)

WAGYU SUSHI

SELECTION OF A5 FINEST CUTS (7PCS)

TRUFFLE TOAST OR FOIE GRAS TOAST
(DEPENDING ON AVAILABILITY)

COLD NOODLES OR COLD PLUM NOODLES OR
OX TAIL SOUP WITH NOODLES OR OX TAIL SOUP
(PLEASE CHOOSE ONE)

DESSERT

900/PERSON

*PRE-ORDER REQUIRED

SIGNATURE SALAD & ASSORTED KIMCHI
(FREE 1 REFILL)

WAGYU SUSHI

WAGYU WRAPPED UNI

SANCHU (SMALL)

SELECTION OF A5 FINEST CUTS (9PCS)

TRUFFLE TOAST OR FOIE GRAS TOAST
(DEPENDING ON AVAILABILITY)

COLD NOODLES OR COLD PLUM NOODLES OR
OX TAIL SOUP WITH NOODLES OR OX TAIL SOUP
(PLEASE CHOOSE ONE)

DESSERT

1 100/PERSON

*PRE-ORDER REQUIRED



MENU ITEMS MAY VARY ACCORDING TO SEASONALITY

SALAD AND KIMCHI CAN BE REFILLED FOR FREE. IT IS NECESSARY TO ORDER AN OMAKASE COURSE BY EACH CUSTOMER.

SUBJECT TO 10% SERVICE CHARGE

PHOTOS ARE FOR REFERENCE ONLY