

# OMAKASE COURSE

CREATED BY EXECUTIVE CHEF GEN

OMAKASE COURSE WILL BE GRILLED AND SERVED BY OUR STAFF

SIGNATURE SALAD & ASSORTED KIMCHI  
(FREE 1 REFILL)

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(FREE 1 REFILL)

WAGYU WRAPPED UNI

UNI & CAVIAR WAGYU SUSHI

SANCHU (SMALL)

SELECTION OF A5 FINEST CUTS (7PCS)

SELECTION OF A5 FINEST CUTS (8PCS)

FOIE GRAS TOAST  
(TRUFFLE +100)

TRUFFLE TOAST OR TRUFFLE FOIE GRAS TOAST  
(PLEASE CHOOSE ONE)

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

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

DESSERT

DESSERT

**1080/PERSON**

\*PRE-ORDER REQUIRED

**1380/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