



Restaurant Week — Summer 2026

Dinner Omakase | \$45 | 15 Courses

Seabream
Spanish Mackerel
Branzino
Arctic Char
Scallop
Spot Prawn
Yellowtail
Black Cod
Lean Tuna
Fatty Tuna
Salmon
Donchichi Aji
Salmon Roe
Unagi
Miso Soup

Optional Add-Ons:

Uni Hand Roll — \$20

Sake Flight (Unique Selection of 3) — \$30

Consuming raw or undercooked foods may increase your risk of foodborne illness.
Please inform our staff of any allergies before ordering.



Restaurant Week — Summer 2026

Lunch | \$30

Chirashi

Chef's selection of sashimi over seasoned sushi rice.

Optional Add-On: Hokkaido Uni \$20

Miso Soup

Ice Cream Monaka

Optional Add-On:

Sake Flight (Unique Selection of 3) — \$30

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