

NIGIRI

Fourteen Pieces of Dressed Nigiri Inspired by Japanese Summer Season

FROM JULY 5TH TO JULY 23 RD

A5 TORCHED

fresh truffle

UNAGI

foie gras

TUNA

nori pure

CHU TORO

aged soy

SALMON

ponzu onions

YELLOWTAIL

grapefruit soy

MUSHROOM

shiso butter

SCALLOP

seared

AVOCADO

citrus lava salt

SNAPPER

yuzu kosho

SQUID

uni soy

OCTOPUS

truffle ponzu

ASPARAGUS

yuzu butter

TAMAGO

sweet soy

\$80 per serving

JUNMAI GINJO/GINJO SAKE FLIGHT

Heavensake Junmai
Joy Genshu
Hakutsuru Superior
Momokawa Diamond

\$30 per serving