

SIGNATURE OMAKASE

CAULIFLOWER PUREE
urchin | caviar

*OYSTER
lemon gelee

SEARED BONITO SLICES
myoga ginger

HAMO FISH SOUP
water shields | winter melon | matsutake

YELLOW TAIL AMBERJACK
corn puree | dishcloth gourd | lily bulb

*SNOW-AGED WAGYU BEEF
shiitake puree | bell pepper

RIZU CRAB RISOTTO
zuwai-gani crab

MELON SOUP
vanilla ice cream | muscat | olive oil powder

6 course / *8 course
108 / 158

Wine and Sake Pairing 6 kinds 108 / 4 kinds 88
Royal Blue Tea Pairing 128

SUSHI COURSE

We recommend counter seating for the sushi course

CAULIFLOWER PUREE

OYSTER

SASHIMI

GRILLED FISH OF THE DAY

SUSHI 10 KINDS

MISO SOUP

ICE CREAM

148

NIGIRI SUSHI

Our sushi is made with premium Koshihikari rice
from South-Uonuma, Niigata

MATSU Nigiri

10 kinds sushi

78

TAKE Nigiri

7 kinds sushi

58

UME Nigiri

5 kinds sushi

38

SASHIMI

RIZU Sashimi Platter

Signature sashimi platter with selected fish

78

5 kinds sashimi (2pcs each)

58

3 kinds sashimi (2pcs each)

38

*For A La Carte Sushi and Sashimi
please check with our team

WAGYU STEAK

SNOW-AGED WAGYU BEEF

Niigata, Japan

Our beef is aged using a unique process known as Yukimuro, or snow-aging, a traditional Japanese method of natural preservation where the beef is aged for 30 days to enhance its flavour and texture.

200g / 150g / 100g

98 / 78 / 58

SAUCES

Pepper sauce / Black garlic paste

SIDES

Shishito peppers / Grilled mushroom

Brussel sprouts / Asparagus / Sweet potato

White Koshihikari rice (*South-Uonuma, Niigata*)

6 each

A LA CARTE

Classic house salad

Refreshing crisp lettuce and baby tomatoes tossed with herbs and wafu radish dressing

8

Komatsuna goma-ae

Traditional Japanese mustard spinach with sesame dressing

8

Marinated Mackerel

Seared mackerel with wafu sauce and sesame

15

Carpaccio

Daily market fish seasoned with ponzu vinaigrette

15

Whelk cucumber soup

A refreshing and clean-tasting soup

15

Signature fish of the day

Grilled to perfection with saikyo-miso sauce

35

Wagyu Beef Stew

Slow-cooked wagyu beef stew in red wine sauce

35

Sushi roll (6pcs)

Today's signature roll

18

Homemade ice cream

Matcha green tea ice cream with sweet azuki red bean

10