

SEAFOOD DEGUSTATION

Chef's selection of sashimi and nigiri prepared with fresh market seafood. Menu items change seasonally. Only available with an evening reservation.

前菜盛り合わせ

Chawanmushi, prawn filo tempura, scallop gratin

上刺身

Cocoro Sashimi Platter, 15+ seasonal varieties

西京焼

Grilled white warehou, bamboo shoot, kinome miso

握り寿司

Chef's selection of nigiri

伊勢海老の味噌汁

Crayfish miso soup

梅しそかき氷

Plum, shiso, & berry granita, rhubarb, fruits

鍋島酒生チョコ

Valrhona chocolate & Nabeshima Sake ganache

\$260

Sake & wine pairing | +\$95

[See current seasonal menu]