

Sample Menu

Chef's Choice OMAKASE Fall Menu

The Chefs' choice OMAKASE menu currently showcases FALL - savory vegetables, roasted duck, American Wagyu and pristine seafood. Specialties such as tiger shrimp, Spanish octopus, and Scottish smoked salmon rotate through the menu based on availability.

Traditional Japanese techniques and family recipes are expertly intertwined throughout the hearty menu, including 5 full courses and dessert:

- House Made organic tofu with bonito stock
- 72-hour marinated, sake-infused Miso cream cheese, cubed and lightly grilled
- Scottish salmon, house-smoked with Applewood chip
- 24-hour marinated Alaskan black cod with sake paste
- American Wagyu grilled on a ceramic plate in Toban Yaki style, traditional Japanese ceramic serving dish
- Fresh, ground tiger shrimp paste flash fried in a house-made wonton
- Spanish octopus marinated in red wine sauce with Japanese Shansho peppercorns

FIRST COURSE - Japanese Appetizer paired with Organic Tofu

- Smoked, Scottish salmon with Kimizu, a Japanese aioli nestled on cucumber
- Sake-infused, marinated cream cheese lightly grilled to perfection
- House-made wonton crisp filled with ground tiger shrimp settled on Shinjo sauce
- Red wine marinated Spanish octopus with Japanese mushroom
- Dashi marinated, sautéed and steamed duck breast served with touch of spicy yellow mustard

SECOND COURSE - Catch of the Day Sashimi served on ice with house-ground Hon-wasabi

- Toro
- Red Snapper
- Aji (Spanish Mackerel)
- Squid

THIRD COURSE - Tempura Tiger Shrimp with seasonal vegetables

- Tempura tiger shrimp, pumpkin, mushroom and Japanese eggplant, with Shishito pepper served with grated radish and ginger with light dashi soy.

FOURTH COURSE - Toban Yaki - grilled on traditional Japanese ceramic dish

- Sake-Kasu Marinated Alaskan Black Cod lightly grilled
OR
- Tuna Belly steak - lightly pan-seared in sake-infused soy and Mirin

OR

- American Wagyu - lightly pan-seared in sake-infused soy and Mirin

FIFTH COURSE - Nigiri Sushi

- 5 PIECES of Catch of the Day fish prepared in Nigiri style sushi

SIXTH COURSE - Dessert

- House-made Mascarpone Panna Cotta served with seasonal fruit (peach and strawberry) simmered in sugar and honey.