



OMAKASE MENU

\$380++

Course 1

Zensai Style

SALMON PILLOW

roasted jalapeño, smoked avocado

SHRIMP TEMPURA

cabbage, ohba leaf, truffle mayo

A4 KAGOSHIMA WAGYU BEEF TATAKI

ponzu sauce, leek

Course 2

TOKUJO SASHIMI

Chef's choice

Course 3

POACHED COD

caviar

Course 4

A4 KAGOSHIMA RIBEYE 100G

king mushroom, shishito, sansho sauce

Course 5

TOKUJO SUSHI

served with miso soup

Course 6

DAILY SPECIAL DESSERT