

## OMAKASE

Omakase お任せ is a Japanese term meaning “I’ll leave it up to you”.

It has been commonly used to describe a style of “menu” in Japanese restaurants. Omakase is a form of Japanese dining in which guests leave themselves in the hands of a chef and receive a meal which is seasonal, elegant, artistic and uses the finest ingredients available.

Do tell the chef of any allergies and dietary restrictions. Do buy the chef a shot of sake, only alcoholics drink alone. Do not forget to drink sake in-between each dish as sake cleans the palette. Enjoy the element of surprise.



松  
MATSU

Appetizer · Sashimi 8pcs · Yakimono (grilled) · Mushimono (steamed)  
Sushi 8pcs · Clear Soup

\$1,200



竹  
KIKU

Appetizer · Sashimi 4pcs · Yakimono (grilled) · Mushimono (steamed)  
Sushi 8pcs · Miso Soup

\$800