



Special Menu

\$65/person

Available on Monday, Wednesday and Thursday

Select one from each category

Duck Cabbage Salad

Mixed Greens Salad

King Crab Chawanmushi

For parties of two:

If both guests opt out of salad, they may share

Shio-Koji Japanese A5 Wagyu Tartare instead.

Add Osetra Caviar +36

Japanese A5 Wagyu, Scallop, & Ikura Sushi

Upgrade options:

Japanese A5 Wagyu & Hokkaido Uni Sushi	\$10
Japanese A5 Wagyu, Lobster & Caviar Sushi	\$6
Japanese A5 Wagyu, King Crab & Ikura Sushi	\$6

Choose one from the following:

Wagyu Short Rib	3.5 oz
Wagyu Flap Slice	3.5 oz
Kurobuta Shimofuri	3.5 oz
Cuttlefish	4 pcs
Tiger Prawns	2 pcs

Choose one from the following:

Wagyu Rib Cube	3.5 oz
Wagyu Tongue Akami	2 oz
Angus Skirt	3.5 oz
Kurobuta Collar Slice	3.5 oz
Scallops	4 pcs
Vegetable Platter	

Or

Wagyu Coulotte Steak 8 oz (Limited Quantity)

Wagyu Tallow Kamameshi
(Bowl Size)

Lemon Yuzu
Cold Inaniwa Udon

Hokkaido Rice

Osmanthus Lemon Mousse Cake

Sake Rice Ice Cream with Popped Rice



Cocktail Selection

Spoiled Hime

Ketel One vodka, apple juice, yuzu pepper, milk

14

Sake Martini

Empress 1908 gin, house gin & vermouth, jasmine

14

Mocktail Selection

Rosly Sparkle

Lychee, rose and soda

12

Cold Brew Coconut Tea

Tea infused coconut water, housemade plum syrup

12