

Executive Chef / Owner
Bon Ku

Head Sushi Chef
Yuji Suzuki , David Grace

Chef de Cuisine + Pastry Chef
Gabriel Bergh

Omakase Menu Course menu

\$120 per person

Appetizer

baby octopus w/ cucumber salad

1st course

raw fish with modern touch

hawaiian amberjack with fuji apple

Amberjack, fuji apple, cucumber, yuzu tobiko with yuzu ponzu, micro green

blue haven

Bluefin tuna, watermelon, maldon salt, caviar, with herb sauce, micro green

2nd course

12 pcs nigiri

- madai with yuzu sauce + maldon salt
- suzuki with yuzu kosho
- hirame with raspberry
- otro with cavier + umami soy sauce
- a5 wagyu with truffle salt
- hokkaido uni with quail egg
- ora king sake with lemon zest
- seared sake belly with soy mustard sauce
- salmon with ikura, micro green
- hamachi with pepper
- baby hamachi with micro cilantro
- kapachi with kizami wasabi

3rd course

select one

- 4 oz filet mignon
- 4 oz chilean sea bass

Dessert *select one*

- mango cheese cake
- ginger vanilla crème burlee
- flourless chocolate torte

※ Raw Fish

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. To maintain the freshness and taste, we recommend the consumption of your meal within 2 hours of purchase. For later consumption, maintain your meal at below 42 F for no longer than 4 hours.