

Chef's Omakase Course

Signature Full Course Experience \$200/person

先付/Amuse-Bouche

八寸 /Seasonal Appetizer

本日の焼き物 /Today's Charcoal Grill

Six Chicken Skewers
Two Vegetables

スペシャルグリル/Special Charcoal Grill
Today's Special Grill

箸休 /Seasonal Refresher

お食事 /Last Dish

甘味/Dessert
Shiso (Japanese herb) Sorbet
or Homemade Pannacotta

We are Happy to take a
commemorative photo.

*Consuming Raw or Uncooked Meats, Poultry, Seafood
Shellfish or Egg may increase your risk of food borne illness
Please inform your server of any food allergies before ordering.
Mahalo

Special Skewers

Sot l'y Laisse (Chicken Oyster)

Fillet

Root of Wing

Neck Meat

Back Soft Bone

Knee Gristle

Tail

Kidney

Meat Skewers

Thigh Meat Thigh

Meat w/ Yuzu Kosho

Thigh Meat w/ Saikyo Miso

Breast Meat w/ Plum

Tender Loin w/ Wasabi

Chicken Meat Ball

Rib

Crispy Skin

Crispy Wing

Hearts

Gizzard

Liver

* The price for additional will be different from the main dining area. The Select Counter is gri Chef, using scarcity value Kishu Binchotan that makes extra rich flavor and deep taste wh expensive charcoal in Japan.