



Omakase Menu

6 COURSES

\$125

Duo sashimis

Salmon and **Hamachi**

Ponzu sauce, shiso oil

Seared Japanese scallops

Nam pla beurre blanc sauce, seaweed,
asparagus, Asian herb oil

Prestige nigiri selection

Salmon, tuna, aburi scallop,
botan ebi, wagyu, ikura

Specialty rolls

Volcano

Scallop, tempura, spicy mayo and avocado topped
with salmon tartare, tobiko and ikura

South Beach

Panko shrimp, smoked salmon, avocado,
coriander, teriyaki sauce, aburi salmon,
truffle aioli, tempura and masago

Neptune

Lobster tail tempura and avocado,
topped with tuna tartare

Foie gras maki

Tempura, poached pear, oba,
soya and yuzu reduction, rice paper

Dessert of the day

Niji

