

o ya

sample summer omakase menu

Grand Omakase

KUMAMOTO OYSTER watermelon pearls, cucumber mignonette*

HAMACHI banana pepper*

HOKKIADO SEA URCHIN & BLACK RIVER CAVIAR*

OCEAN TROUT sakura masu, lime, kinome*

KINME DAI ume, japanese plum vinaigrette, shiso*

WILD MAINE SPRING SQUID red yuzu kosho ponzu, ginger juice, shiso

LEGS & EGGS tiny maine lobster legs, black river ossetra caviar, tomalley aioli*

KYOTO STYLE WILD MAITAKE MUSHROOMS garlic, soy

FOIE GRAS miso, yuzu

MAGURO TOSAZU katsuobushi, chive, lime, spruce shoot, shiso*

ORA KING SALMON spicy sesame ponzu, yuzu kosho, scallion oil*

MAINE HIRAMASA jalapeño sauce, sesame, apple, myoga*

SHIMA AJI hue style, kaffir oil, table salad*

BLUEFIN TORO wasabi oil, lots of green onion*

HOKKAIDO SCALLOP summer black truffle, sake sea urchin jus, chervil*

SMOKED ARCTIC CHAR DONABE furikake, katsobushi, green onion, rainbow trout roe, quail egg*

WARM LOBSTER ponzu beurre fondue, bonito, black summer truffle

"FABERGÉ" ONSEN EGG ossetra caviar, gold leaf, dashi sauce, green onion*

WAGYU SEARED PETIT A5 STRIP LOIN

FOIE GRAS NIGIRI balsamic chocolate kabayaki, raisin cocoa pulp, sip of aged sake*

SOMETHING SWEET

\$285 per person not including tax and 20% gratuity

Additional \$150 per person Beverage Pairing

Omakase

17-course Chef's Selection

\$185 per person not including tax and 20% gratuity

\$165 per person vegetarian omakase not including tax and 20% gratuity

Additional \$80 per person Beverage Pairing

Before placing your order, please inform your server if anyone in your party has a food allergy.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.