

# ART IS BEING SERVED

*From The Heart!*

## OMAKASE 7,000

### SEASONAL APPETIZER

Prepared in two ways, a surprise from the chef!

### SASHIMI

Imported direct from Japan and fresh on the day,  
Four kinds of sashimi prepared by the chef

### NORESORE

In Japan, "Noresore" is a seasonal fish and people feel that spring has come when they eat it. Served raw, dipped in a soy sauce, it is smooth and pleasant on the tongue and has a fresh flavor.

### BURI

It is highly appreciated in Japan, called hamachi or buri. These fish are eaten either cooked or raw, and are a seasonal favorite in the colder season

### SUSHI

Personally selected by the chef, four kinds depending of the fresh market of Tokyo

### ORGANIC TORO & UNI BAFFUN

Smoked caviar, French black truffle

### KAGOSHIMA WAGYU A5, MYUGA, MOMIJI OROSHI, NEGI

Wagyu Beef from Kagoshima Province  
Radish Puree, Spring Onion

### SUSHI

Personally selected by the chef depending of the fresh market of Tokyo

### TORO TEMAKI

Sometimes called a "hand roll" because it is made of a rolled cone of seaweed, wrapped around rice and fillings

### ASARI MISO

Traditional soup, Clams from Kumamoto

### Dessert of the day

