



SHI-GATSU MENU 四月

Sakizuke

today's sembei
veggie kanten

Hassun

kimizushi, salmon daikon maki, dengaku, tataki gobo

Mukou-Zuke

sashimi of the finest seasonal seafood

Wanmono

silky chicken chawanmushi, ikura, okaki

Shinogi

assortment of sushi and temaki

Kamo-Shabu

duck breast, cha-soba, leek, yuzukosho, rice and egg
upgrade to our **MB9 Wagyu Sirloin** for IDR 300,000

Amami

fruits daifuku or yuzu cheesecake
w/ matcha ice cream and sencha

7 Course Kaiseki

IDR 1.000.000++/person

Prices are Subject to 10% Tax & 8% Service

We strive to use only the freshest and highest quality ingredients in our dishes. In order to provide the best possible dining experience, we hand-select and hand-carry many ingredients directly from Japan. As a result, our menu may change daily to reflect the seasons and availability of these ingredients.