

# Omakase

Omakase, translated, means 'I'll leave it up to you'.

Innovative, intimate and forever surprising. Omakase is a unique artistic performance by the chef. With a menu that changes regularly, Executive Chef Nabin Hajur Ghale celebrates the freshest seasonal ingredients, prepared using innovative culinary techniques and a dexterity borne out of his time working in Japan.



## Sakizuke

### Wan Mono

Japanese clear soup with clams

## Atsumono

### Ankhake Tempura

lightly coated monkfish cheeks with a king crab ankake sauce  
or

### Wagyu Steak

A5 Japanese wagyu sirloin with fresh wasabi

## Nigiri

### Hirame Kobujime

cured turbot with seaweed

### Aburi Hamachi

seared yellowtail with truffled paste

### Zuke Maguro

Tokyo style marinated tuna with fresh wasabi

### Aburi Botan Ebi

large seared sweet prawns with a chilli ponzu & tomburi

### Aburi Toro Salmon

seared fatty salmon with marinated wasabi & sesame

### Wagyu

A5 wagyu with orishi ponzu

### O-Toro

fatty tuna with caviar

### Kabayaki Unagi

grilled eel with sansho unagi sauce

## Handroll

### Toro Taku

otoro with pickled radish, shiso leaves & cucumber

## Kudamono

### Japanese fruit

melon or mango

### Matcha Tea