

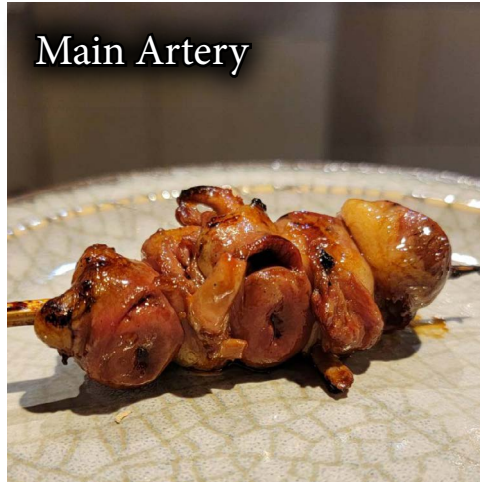
SELECT COUNTER For Your Special Dinner

Master Chef Tatsu opens the next stage for Yakitori Omakase.

Fillet



Main Artery



King Trumpet



Rib



Liver



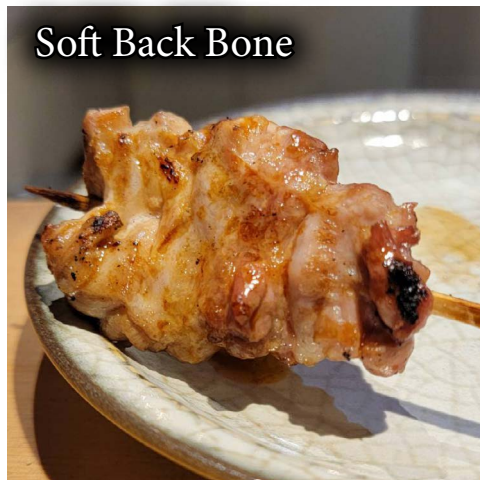
Root of Wing



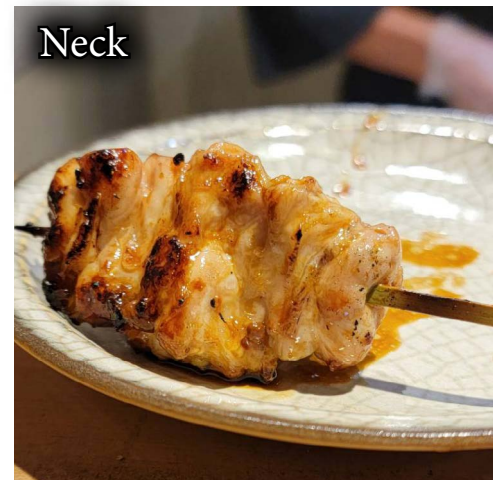
Tail



Soft Back Bone

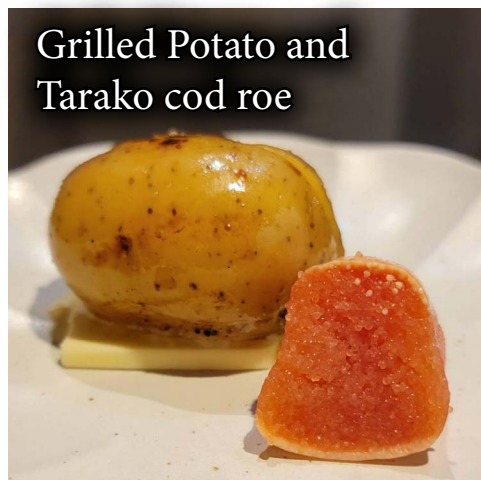
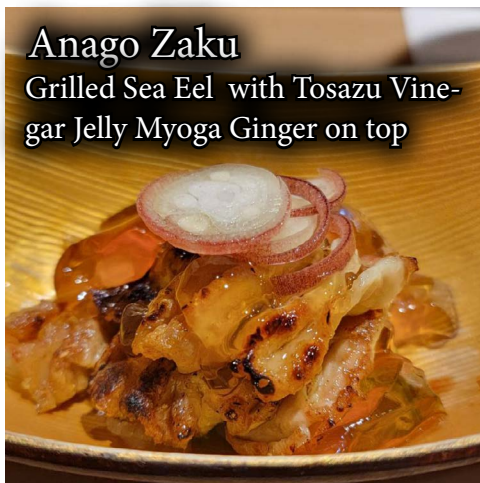
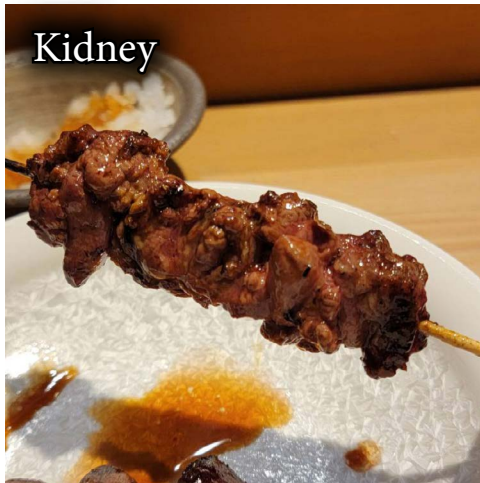


Neck



SELECT COUNTER For Your Special Dinner

Master Chef Tatsu opens the next stage for Yakitori Omakase.



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Master Chef Tatsu opens the next stage for Yakitori Omakase.

Grilled Rosy Seabass
From Shimane, Japan
Senmai Kabura Pickled Turnip



Hotate Scallop
From Miyagi, Japan
(Shuto Yaki)



Beef Tongue
With Chirizu Citrus Sauce
Yuzu Kosho on the side



Today's Noodle



Select

Yakitori Okonomi Course

Signature Full Course Experience (15 Course) \$190/person

A Choice of A5 Wagyu Beef or Grilled Scallop (14 Course) \$160/person

先付 / Amuse-Bouche

前菜 / Appetizer

本日の焼き物 / Today's Charcoal Grill

焼鳥 / Okonomi Style Yakitori

Choose skewers from the list and seasons (Salt or Tare Sauce)

(Five Meats from the list)

and Two Vegetables

スペシャルグリル / Special Charcoal Grill

A5 Grade Japanese Wagyu Beef

Grilled Scallop / Hotate Iso Yaki

箸休 / Seasonal Refreshener

Grilled Scallop / Hotate Iso Yaki

お食事 / Last Dish

Rice, Noodles or Japanese Hot Pot

甘味 / Dessert [Choose One From Below]

Shiso (Japanese Herb) Sorbet

Matcha (Green Tea) Ice Cream

Panna Cotta

*Consuming Raw or Uncooked Meats, Poultry, Seafood

Shellfish or Egg may increase your risk of food borne illness



YAKITORI TORISHIN

Special Skewers

Sot l'y Laisse (Chicken Oyster)

Fillet

Root of Wing

Neck Meat

Back Soft Bone

Knee Gristle

Tail

Meat Skewers

Thigh Meat

Thigh Meat w/ Yuzukosho

Thigh Meat w/ SaikyoMiso

Thigh Meat w/ Yuan sauce

Breast Meat w/ Plum & Shiso

Breast Meat w/ Scallion

Tender Loin w/ Wasabi

Chicken Meat Ball

Special Meat Ball

Rib

Crispy Skin

Crispy Wing

Hearts

Gizzard

Pork Belly

Duck