

Lisa & Dan's
Wedding

Omakase party



Course 1

kabocha Soup

japanese Pumpkin Soup

Oshizushi

maguro, hamachi, namasake and ebi
oshizushi with special toppings

Kani miso soup

japanese snow crab miso soup

Course 2

Usuzukuri

thinly sliced shiromi drenched in g.f ponzu

Maguro Tataki

seared Tuna with g.f chimichurri Ponzu

Zuke sake

g.f soy-marinated salmon wrapped in
pickled radish

Course 3

Maguro Martini salad

tuna martini

Seafood Sunomono

assorted seafood . cucumber . sesame
seed . rice vinegar dressing

Course 4

Akami nigiri/sashimi

Ora king salmon nigiri/sashimi

Smoked kanpachi nigiri/sashimi

Aji nigiri/sashimi

O toro nigiri/sashimi

Hamachi nigiri/sashimi

Botan Ebi nigiri

Chu toro nigiri

Course 5

Gyu no tataki Nigiri

thinly sliced flash torched Korean galbi
nigiri with Galbi sauce