

Osaka Bar ~The SUSHI Counter~

OMAKASE Menu

* **SUSHI Course (Chef's Choice 5course)**

per person

the menu changes daily, based on the absolute freshest produce available. It includes several seafood-focused appetisers, a selection of grill and a today's fish market nigiri offering, served directly from Owner Chef, Kazu.

Starter

Today's fish market Sashimi (2 kinds of raw fish)

2nd

Today's alignment cook Seafood-focused appetiser, boiled, steam or simmered greens, meats

*3rd *your choice*

Today's grill 3pieces serve / Chawan-mushi (Savory egg custard)

- price -

Main

NIGIRI sushi	5 pieces	\$45
	8 pieces	\$55
	12 pieces	\$70

Finishing

Today's Miso soup

* **Petit! Hot Pot Course (Chef's Choice 5course)**

per person

the menu changes daily, based on the absolute freshest produce available. It includes several seafood-focused appetisers, a selection of Grill and Japanese traditional Hot Pot served with carefully selected ingredients.

Starter

Today's fish market Sashimi (2 kinds of raw fish)

2nd

Today's alignment cook Seafood-focused appetiser, boiled, steam or simmered greens, meats

3rd

Today's grill dish 3pieces serve

Main

- price -

Petit! Hot Pot		
<i>*your choice</i>		
Shabu Shabu	<i>Japanese Beef (WAGYU) from Kagoshima importing</i>	\$60
	<i>Specialty Australian pork</i>	\$58
	<i>Wagyu Tongue</i>	\$58
SUKIYAKI	<i>Japanese Beef (WAGYU) from Kagoshima importing</i>	\$60
	<i>Cornfed Chicken</i>	\$55

Finishing

Today's Dessert