

Blue Pagoda

Your Omakase journey begins with...

Appetizers *

Seasonal, refreshing, and crafted to awaken your palate.

Hokkaido scallop with Grapefruit vinegar jelly

Ocean trout with Black truffle sauce

Toro Takuan with Seaweed crisps

Japanese- style fried oysters

Aonori and Snow Crab Chawanmushi

Nigiri Selection *

Handcrafted with premium cuts and authentic technique.

Japanese Tai with Yuzu Salt

(Sea bream snapper with Citrus Salt)

Shima Aji with Ume Sauce

(Striped-jack with Plum paste)

Smoked Kanpachi with Nam Jim Sauce

(Smoked Amberjack with Thai Nam Jim sauce)

Hon Maguro Akami with Nori Sauce

(Bluefin Tuna Lean cut with Simmered Kelp in Soy Sauce)

Zuke Hon Maguro Chutoro with Kizami Wasabi

(Marinated Bluefin Tuna Chutoro with Pickled wasabi)

Hon Maguro Otoro with caviar

(Bluefin tuna Fatty belly with caviar)

Botan Ebi

(Peony shrimp)

A5 Japanese Wagyu Beef with Yuzu Pepper

Tamagoyaki

Warm Course

Hearty and comforting with refined simplicity.

Chashu Ramen

Sweet Ending

A delicate conclusion to your mindful culinary journey.

Chef's Dessert Selection

* Served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, fish, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.