

Blue Pagoda

Your Omakase journey begins with...

Appetizers *

Seasonal, refreshing, and crafted to awaken your palate.

Firefly squid with mustard vinegar miso sauce
Toro Tartare with toast
Shrimp tempura
Abalone and aonori 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)
Hokkaido Hotate with Karasumi
(Hokkaido Scallop with Japanese bottarga)
Dungeness crab
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)
A5 Japanese Wagyu Beef with Yuzu Pepper

Warm Course

Hearty and comforting with refined simplicity.

Braised pork rice
Miso soup

Sweet Ending

A delicate conclusion to your mindful culinary journey.

Chef's Dessert Selection