

# Blue Pagoda

Your Omakase journey begins with...

## ***Appetizers***

*Seasonal, refreshing, and crafted to awaken your palate.*

Japanese Madai with cherry blossom vinegar jelly

Toro Tartare with Seaweed crisps

Kisu Tempura with Matcha Salt

Snow crab Chawanmushi

## ***Nigiri Selection***

*Handcrafted with premium cuts and authentic technique.*

Kinmedai with Yuzu Salt

*(Goldeneye snapper with Citrus Salt)*

Shima Aji with Ume Sauce

*(Striped-jack with Plum paste)*

Shiro Shoyu zuke Isaki with Momiji oroshi

*(Marinated Japanese Grunt with Grated Chili Daikon)*

Smocked 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)*

Anago (Salt water eel)

A5 Japanese Wagyu Beef with Yuzu Pepper

## ***Warm Course***

*Hearty and comforting with refined simplicity.*

Firefly squid rice

Miso soup

## ***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.