



SASHIMI

SELECTION

The Essence of the Ocean

◆ Botan Shrimp, Black Truffle	\$10
◆ Uni Ikura “Sea Jewel” Parfait	\$15
◆ Hokkaido Scallop, Ikura Pearl, Truffle	\$22
◆ Smoked Amberjack, Southeast Asian Essence	\$22
◆ Ocean Trout, Black Truffle	\$22
◆ Chef’s Selection (Six Cuts)	\$36
◆ Bluefin Tuna Tasting (Three Expressions)	\$42
◆ Caviar Service (30g)	\$99





ECHOES OF FLAME

WARM KITCHEN JOURNEY



TRUFFLE BUTTER EDAMAME

\$8



KISU TEMPURA, MATCHA SALT

\$8



SILKEN CHAWANMUSHI
ESSENCE OF THE SEASON

\$15



DUCK BREAST,
YUZU KOSHO BREEZE

\$18



MONKFISH LIVER ONSEN EGG,
UMAMI EMBRACE

\$18



A5 WAGYU SANDO

\$30



SLOW-SIMMERED ABALONE,
DEEP OCEAN HARMONY

\$42



A5 WAGYU, STONE-GRILLED
RENDERED TO PERFECTION

\$59



BLUE PAGODA
JAPANESE CUISINE



握り NIGIRI SELECTION

握り

Hand of the Itamae



CLASSIC NIGIRI

Ocean Trout — \$6

Madai — \$7 • Shima Aji — \$7 • Kampachi — \$7

Akami — \$7 • Scallop — \$7



PREMIUM CUTS

Chutoro — \$8

Otoro — \$10 • Botan Ebi — \$10 • A5 Wagyu — \$10



LUXURY PAIRINGS

Scallop + Uni — \$12 • Santa Barbara Uni — \$12 •

Ikura + Uni — \$12



ULTIMATE INDULGENCE

Hokkaido Uni — \$15

Otoro + Uni — \$15 • Otoro + Caviar — \$15

Wagyu + Uni — \$15 • Wagyu + Caviar — \$15



BLUE PAGODA
JAPANESE CUISINE





TEMAKI

— HANDCRAFTED SUSHI ROLLS —



UNAGI

\$10



IKURA

\$15

• NEGITORO

\$15



UNI

\$28

• UNI + IKURA

\$28



SCALLOP + CAVIAR

\$28

手卷き

Crisp nori. Perfectly seasoned rice.
Premium ingredients.
One perfect hand roll.





DESSERT



SWEET ENDINGS.
PERFECTLY CRAFTED.



YUZU CHEESECAKE

\$5



LYCHEE SHERBET

\$5



甘味

