

Blue Pagoda

Your Omakase journey begins with...

Prelude · Seasonal Opening Bites

A refined introduction to awaken the palate

Ocean Trout with Black Truffle Sauce
Toro Tartare with Seaweed Crisps
Tai Shirako Tempura with Matcha Salt

Warm Essence · Delicate Comfort

A soothing expression of umami and warmth

Seasonal Chawanmushi

Nigiri Progression · From Sea to Peak

A thoughtful composition of seasonal fish and premium selections

Japanese Madai with Sakura Salt
(Sea Bream with Cherry Blossom Salt)

Shima Aji with Ume Sauce
(Striped Jack with Plum Essence)

Shiro Shoyu Zuke Kinmedai with Momiji Oroshi
(Marinated Goldeneye Snapper with Chili Daikon)

Smoked Kanpachi with Nam Jim
(Lightly Smoked Amberjack with Thai Nam Jim)

Shako
(Mantis Shrimp)

Hon Maguro Akami with Nori Sauce
(Bluefin Tuna Lean Cut with Kelp Soy Reduction)

Zuke Hon Maguro Chutoro with Kizami Wasabi
(Marinated Medium Fatty Tuna with Fresh Wasabi)

Hon Maguro Otoro with Caviar
(Premium Fatty Tuna with Caviar)

A5 Japanese Wagyu with Yuzu Pepper

Hearty Finale · Comfort & Depth

A warm and satisfying conclusion

Anago Mini Don
Miso Soup

Sweet Epilogue · A Gentle Farewell

A delicate ending to your 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.