

Blue Pagoda

Your Omakase journey begins with...

Prelude · Seasonal Opening Bites

A refined introduction to awaken the palate

Okinawa Mozuku

Toro Tartare on Crispy Lotus Root Chip

Sous-vide duck breast with yuzu kosho

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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

Madai with Sakura Salt (Snapper with Cherry Blossom Salt)

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

Hirame with Momijioroshi (Flounder with Grated Chili Daikon)

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

Awabi with kimo sauce (Abalone with liver sauce)

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

Hamo Tempura Mini Don

Mushroom 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.

A mandatory 25% service fee will be added to big party minimum of 20 people and up. This fee supports employee compensation, premium ingredients, restaurant operations, and the overall guest experience. No additional gratuity is expected or required.