

Blue Pagoda

Your Omakase journey begins with...

Prelude · Seasonal Opening Bites

A refined introduction to awaken the palate

Sweet shrimp with black truffle sauce
Toro Tartare on Crispy Lotus Root Chip
Lobster Tempura with Macha 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

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 Sagoshi with Nam Jim (Lightly Smoked Spanish mackerel with
Thai Nam Jim)

Hokkaido Hotate with uni (Hokkaido Scallop with sea urchin)

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

Unagi 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.