

Blue Pagoda

Your Omakase journey begins with...

Prelude · Seasonal Opening Bites

A refined introduction to awaken the palate

Hokkaido Snow crab with Yuzu vinegar jelly
Tuna Tartare with toast
Matsutake mushroom 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

Madai with Yuzu Salt (Snapper with Citrus Salt)

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

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

Umimasu with Black truffle
(Ocean Trout with Black truffle)

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)

Amaebi with uni (Sweet shrimp with sea urchin)

A5 Japanese Wagyu with Yuzu Pepper

Hearty Finale · Comfort & Depth

A warm and satisfying conclusion

Lobster 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.