

# おまかせ OMAKASE

I would like to suggest OMAKASE Sushi on your special day with you, your family and your friends. We prepare wholeheartedly to delight your special day with a large range of ingredients from Japan. I believe that you will be fascinated

~ 姫路 OMAKASE HIMEJI - 158pp ~

## Soup

Chicken Clear Soup TSUKUNE, Snapper Oil, Dried Chicken Breast

## Appetizers (5 kinds)

Steamed Duck

Octopus

Oil-marinated Oyster

Shark Fin Jelly

Spinach, Shiitake mushroom with sesame sauce

## Modern Sashimi (chef's choice 6)

## Deluxe Chawanmushi

Crab, Conger eel, prawn, scallop Chawanmushi

## Charcoal Grill

e.g. Mayura Wagyu M9~12 Robata or Toothfish Miso SUGIITAYAKI

## Chef's Choice Sushi 7pcs & Hand Roll

e.g. Akami Zuke, Golden Mullet, Silver Trevally, Squid, Conger Eel,  
Uni & Salmon Roe Small Don, Tuna Belly & Daikon Pickles Hand Roll

## Scampi Broth Miso Soup, Japanese Egg Omelette

## Today's chef choice Dessert

Add. Scampi Toro Tartare with Caviar

\$38.00



## ~ Premium Omakase Signature - 188 pp ~

### Soup

Chicken Clear Soup, Tsukune, Matsutake mushroom, Snapper Oil, Dried Chicken Breast broth

### Appetizers (5 kinds)

Steamed Duck

Oyster shooter (Daiginnjo Sake, Tosazu vinegar sauce, Bonito broth)

Octopus

Steamed abalone with liver sauce

Spinach, Shiitake mushroom with sesame sauce

### Modern Sashimi (chef's choice 9)

### Scampi Toro Tartare with Caviar (Shozo Signature)

### Deluxe Chawanmushi

Steam abalone, shark Fin Chawanmushi

### Shabushabu

cook at the table by chef - Kumamoto A5 Wagyu & Imperador (or Bass Grouper or Snapper)

### Chef's Choice Sushi 8pcs & Hand Roll

Toro, Akami Zuke, Golden Mullet, Imperador, Tiger Prawn, Squid, Conger Eel,  
Toothfish Foie Gras Small Don, Tuna Belly Uni & Daikon Pickles Hand Roll

### Scampi Broth Miso Soup & Japanes Egg Omelette

### Today's chef choice Dessert

Add Snow crab, Live Lobstar	Market Price
With Sake Maching	\$ 80.00

Menu items are examples only, it may vary depending on seasons and availability of fish.  
OMAKASE are seasonal specialty dishes selected by the chef.

Booking 3 days in advanced is require.  
On Friday-Sunday, only available at 17:30





Scampi Toro Tartare with Caviar



Modern Sashimi (chef 's choice 9)



Toothfish Miso SUGITAYAKI

Shabushabu



Chef's Choice Sushi



Modern Sashimi (chef 's choice 6)



Mayura Wagyu M9~12 Robata



Today's chef choice Dessert





# Himeji House Special

\*Limited number only

Message from owner chef, Shozo

Please enjoy the scent of black truffle in season until August.

Short-spine sea urchin season opens from September,  
and only for about 2 months.

Please experience the delicacy of this precious taste.

We also offer the popular Korean Soju and our monthly special  
wine to accompany our specials. Bon appetit!

## SAKE no SAKANA 酒の肴 \$48.00

Marinated Chutoro Tuna with sea urchin,  
black truffle, scampi caviar, salmon roe,  
Miso Foie Gras, spanner crab

Oil-marinated Coffin Bay oyster

Ocean Trout Confit

Wagyu Aburi Roll

Sea Eel

Swordfish Dragon Skin Roll  
(Swordfish wrapped with egg omelette,  
carrot, Daikon radish and Konbu seaweed)

Miso pickled black olive

Roasted pumpkin seeds



## Today's Omakase (chef's choice) Sushi Roll 6 本日の創作寿司ロール6 (おまかせ6) \$28.00

Wagyu aburi roll with truffle

Salmon aburi with salmon roe

Scampi with sea urchin and scampi caviar

Hiramasa with Jalapeno pepper, coriander and Miso Foie Gras

Sea Eel

Toro Tuna with pickled Daikon radish, cucumber and sesame





フォアグラ牛 Foie Gras Gyu Sushi \$18.00  
Kumamoto Wagyu beef & Foie Gras



ウニ牛UNIGYU Sushi \$18.00  
Kumamoto Wagyu beef & Uni (sea urchin)



(Subject to availability)

## 塩麴炭火焼 Shiokoji charcoal grill

(Shiokoji - seasoning made from salt, rice Koji and water, and enhances the Umami)

銀だら西京焼き Toothfish Saikyo Yaki \$18.00(1 skewer)  
(marinated with Saikyo Miso)

King salmon \$12.00 (1 skewer)  
Atlantic salmon \$7.90 (1 skewer)  
Pork Belly with Yuzu Kosho pepper \$9.20 (2 skewers)  
Yakitori \$7.90 (2 skewers)



## 鶏そば醤油ラーメンChicken Shoyu Ramen

\$17.90(L)  
\$14.90(S)



Combination of non-emulsificated super light chicken soup served with medium thin straight noodles.

Soy sauce based, with snapper oil. The flavour of soup is enhanced with Toribushi (dried chicken breast flake).

Pork back fat variation is available instead of Toribushi.

100% natural ingredients. With toppings of chicken chashu, (or pork chashu) bamboo shoots, half boiled egg, deep fried leek and shredded chilli.

(please choose the soup - pure chicken soup or with pork back fat.)

(please choose the Chashu - chicken breast, pork belly or pork loin)

## 札幌豚骨味噌ラーメン(麦味噌、八丁味噌)

Sapporo Tonkotsu Miso Ramen (Mugi Miso, Aka Miso) \$15.00(S) \$18.00(L)



## ~ Special Drink ~

YOYOGI JAPANESE CRAFT BEER

\$8.50 (375ml)

SOJU Chuhai) soda+\*your Flavour)

\$9.80

\*Lemon, Grape, Green Tea, Lychee, Cassis, Yuzumitsu, Peach, Grapefruit, Mango, Calpico\*

