



ISSHŌ 6	Botan Shrimp / Shimane Black Abalone / Saga A5 Wagyu	\$ 1,488
ISSHŌ 9	Shizuoka Eel / Mie Spiny Lobster / Saga A5 Wagyu	\$ 1,988
ISSHŌ 12	Shizuoka Eel / Shimane Abalone / Mie Spiny Lobster / Saga A5 Wagyu	\$ 2,488
ISSHŌ Lunch	Hokkaido Scallop / Shizuoka Eel / Saga A5 Wagyu Roll	\$ 988

The above are the core ingredients, Chef Hoshina would select seasonal jet fresh dishes for the rest of the omakase menu



ISSHŌ 6	牡丹蝦 / 島根縣黑鮑魚 / A5 佐賀和牛	\$ 1,488
ISSHŌ 9	靜岡縣鰻魚 伊勢海老 A5 佐賀和牛	\$ 1,988
ISSHŌ 12	靜岡縣鰻魚 / 島根縣黑鮑魚 / 伊勢海老 / A5 佐賀和牛	\$ 2,488
ISSHŌ Lunch	北海道帆立貝 / 靜岡縣鰻魚 / A5 佐賀和牛卷	\$ 988

以上為各主要食材,主廚 Hoshina 會根據時令或新鮮空運材料制作其剩菜式