



T A B E M A S U

ALL INCLUSIVE

IZAKAYA

Small plates

MAGURO TARTAR (F) (E) (C) (G) (N)

Crispy sesame cone, spring onion, spicy mayonnaise

MARINATED HAMACHI (F) (C) (SB)

Jalapeño, spicy miso, shiso ponzu

SCALLOP POPCORN (S) (C) (E) (G)

Tobiko, spicy mayonnaise, chives

TATAKI

MAGURO (SB) (F)

Seared tuna loin, pickled onion, crispy garlic, ponzu sauce

GYU (SB)

Beef, truffle pate, ginger soy, spring onion, crispy potato

SASHIMI

Five slices per portion

AKAMI (F)

Tuna loin

SHAKE (F)

Salmon

TAI (F)

Red snapper

HAMACHI (F)

Yellowtail

NIGIRI

Three pieces per portion

AKAMI (F)

Tuna loin

SHAKE (F)

Salmon

TAI (F)

Red snapper

ABURI

Three pieces per portion with foie gras

SHAKE (F)

Salmon

HAMACHI (F)

Yellowtail

WAGYU

Beef sirloin

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
Please let us know if you have any allergies, special dietary needs or restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Menu items are subject to change without prior notice.





T A B E M A S U

GUNKAN

Three pieces per portion

IKURA (F)

Salmon roe

UNI (S)

Sea urchin

MAGURO (F)

Tuna with caviar

Recommended wine pairing:

PETER MEYER, 2019
Riesling, Mosel, Germany

MAKIMONO

Six pieces per portion

SEARED SALMON GOLD (E) (F) (D) (SB)

Cream cheese, avocado, cucumber, gold leaf

SPICY TUNA MAKI (F) (C)

Cucumber, avocado, spicy miso

SPIDER ROLL (S) (G) (E)

Soft shell crab, wasabi tobiko, shiso leaves, chives

CHAN SAN ROLL (S) (G) (C) (E) (SB)

Shrimps tempura, roasted bell pepper, avocado, cucumber, tanuki

WAGYU BEEF ROLL (SB)

Foie gras, asparagus, nikiri soy

Recommended wine pairing:

BABICH HEADWATERS, 2019
Sauvignon Blanc, Organic, Marlborough, New Zealand

MORIAWASE

SASHIMI: TUNA, SNAPPER, YELLOWTAIL (F) (S) (E)

Nigiri: salmon

Maki: california maki

SASHIMI COMBINATION FOR TWO (F) (S)

Three slices each kind

Snapper, tuna, salmon, hamachi, scallop

Recommended wine pairing:

G.H. MARTEL VICTOIRE BRUT ROSÉ
Chigny-les-Roses, France

SALADS

TABEMASU SALAD (SB) (V)

Avocado, marinated asparagus, hatsuka daikon, wafu, chuka wakame





T A B E M A S U

TEMPURA

served with radish oroshi & ginger oroshi

YASAI (V) (G)

Mixed vegetable

EBI (S) (G)

Shrimp

KANI (S) (G)

Soft shell crab

NOODLES

SPICY YAKI UDON (G) (F) (C)

Wagyu beef, mushrooms, bonito flakes, spring onions

COLD CHA SOBA (V) (SB) (G)

Ginger, radish, saru soba sauce

Recommended wine pairing:

BABICH, 2020

Pinot Noir, Marlborough, New Zealand

ATSUI RYOORI

Hot dishes

AGE DASHI TOFU (V) (SB) (G)

Negi, ginger, radish

MISO GINDARA (SB) (F)

Black sable, hajikami, caramelized lime, yakimeshi

TSUBU-MISO GAKO HINADORI NO OVEN YAKI (SB) (C)

Roasted spring chicken on cedar wood, yakimeshi

DONBURI

Rice bowl topped with your choice

UNAGI KABAYAKI (SB) (F) (G)

Grilled eel, pickled ginger, roasted sesame

KAMAMESHI TRUFFLE RISOTTO (V) (SB) (G)

Soft tofu, yuzu, negi, mushroom, truffle sauce

SWEETS

YUZU LEMON TART (D) (E) (N)

black sesame ice cream, crispy meringues

JAPANESE SHU CREAM (E) (D) (G) (N)

Sweet red bean, vanilla cream

MATCHA OPERA (E) (D) (G) (N)

Matcha dacquoise, chocolate ganache, sesame tuile

SAKURA MILLE FEUILLE (E) (D) (G) (N)

Layered pastry, sakura cream, petit macaron, vanilla bean ice cream

SEASONAL FRUITS (V)

Berries

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