

# OMAKASE お任せ

PLAZA SUSHI

'Leave it up to chef'. Only served at sushi counter. Plaza combines traditional Japanese flavours and techniques with local ingredients to create a truly innovative dining experience. Our company philosophy is Ningenmi, finding happiness in bringing joy to others, and this is reflected in our team's passion for exceptional service. With this thought in mind, we hope you enjoy your time at Plaza Sushi.

## OMAKASE KYOTO / \$76

AVAILABLE LUNCH TIME ONLY

15 COURSE

SUBJECT TO CHANGE DUE TO SEASONALITY

1. Zawan-mushi 茶わん蒸し : Steamed egg with sea eel, shitake mushroom, bonito sauce and salmon roe
2. Sashimi-Moriawase 刺身盛り合わせ : 5 pcs chef's choice seasonal fresh sashimi.
3. Madai マダイ , Japanese red snapper sushi. Topped with Monkfish liver, green onion, bonito soy sauce.
4. Shima Aji シマアジ , Skipjack mackerel sushi. Top with green onion and ginger paste.
5. Sake-toro 鮭の腹 , Salmon belly sushi. Top with jalapeno, sweet onion mayo, ikura.
6. Maguro マグロ , Spanish bluefin tuna lean sushi.
7. O-toro おとろ , Spanish bluefin tuna belly sushi. Top with Caviar, wasabi, smoked salt.
8. Wanmono みそ汁 : Miso-shiru soup. Enoki mushroom, green onion.
9. Chirashi Sushi ちらし : O-toro, Uni, Ikura, Ama-ebi on bowl of sushi rice. Serve with Rice paper chips
10. Hotate ほたて , Hokkaido scallop sushi. Cherry wood smoke and aburi torch with yuzu zest
11. Uni うに , hokkaido bafun uni sushi. Top with sweet soy sauce.
12. Anago アナゴ , Sea-eel sushi.
13. Tamago たまご , Egg omelet bite
14. Chef choice Hand roll 手巻き .
15. Home-made Yuzu ice cream with yuzu jelly sauce ゆずアイスクリーム .

## OMAKASE OSAKA / \$155

19 COURSE

SUBJECT TO CHANGE DUE TO SEASONALITY

1. Zawan-mushi 茶わん蒸し : Steamed egg with sea eel, shitake mushroom, bonito sauce and salmon roe
2. Sashimi-Moriawase 刺身盛り合わせ : 7 pcs, O-toro, Chu-toro, kombu salmon, Kanpachi, Ankimo
3. Black tiger shrimp 黒エビ , Fried with rice puff crust, black garlic aioli.
4. Uni Shokupan, うに 食パン , Deep-fried japanese milk bread top with hokkaido bafun uni, caviar, mayo.
5. Mini Crab 小さなカニ fry with pickled seasonal vegetable.
6. Wanmono みそ汁 : fish broth shoyu soup with radish paste, kumamoto oyster deepfry, green onion.
7. Chutoro 中トロ , Mexican bluefin tuna medium belly sushi. Topped with Caviar.
8. Shima Aji シマアジ , Skipjack mackerel sushi. Top with green onion and ginger paste.
9. Kinmedai キンメダイ , Golden-eye snapper sushi. Top with sichimi togarashi radish paste
10. Maguro マグロ , Spanish bluefin tuna lean sushi.
11. O-toro おとろ , Spanish bluefin tuna belly sushi. Top with Caviar, wasabi, smoked salt.
12. Wanmono みそ汁 : Miso-shiru soup. Enoki mushroom, green onion.
13. Chirashi Sushi ちらし : O-toro, Uni, Ikura, Ama-ebi on bowl of sushi rice. Serve with Rice paper chips
14. Aburi Sake-toro 鮭の腹 , Torched salmon belly sushi. Top with jalapeno, sweet onion mayo, ikura.
15. Uni うに , hokkaido bafun uni handroll. Top with sweet soy sauce.
16. Anago アナゴ , Sea-eel sushi.
17. Tamago たまご , Egg omelet bite
18. Chef choice premium Hand roll 手巻き .
19. 自家製デザート Home-made 3 different type of desserts : ice cream, jelly, cake.

# OMAKASE お任せ

## OMAKASE GINZA 大阪 / \$285

1. Zawan-mushi 茶わん蒸し : Steamed egg with sea eel, shitake mushroom, bonito sauce and sea urchin, caviar.
2. Sashimi-Moriawase 刺身盛り合わせ : 8 pcs, O-toro, Chu-toro, kombu salmon, Hokkaido Scallop, Kanpachi, Ankimo
3. Wagyu tartare 和牛タルタル , Miyazaki A5 Wagyu, salted egg yolk, caviar, chives, ponzu.
4. Alaskan king crab meat, uni sauce, ikura, shiso flower, tamari sauce.
5. Black tiger shrimp 黒エビ , Fried with rice puff crust, black garlic aioli.
6. Uni Shokupan, うに 食パン , Deep-fried japanese milk bread top with hokkaido bafun uni, caviar, black truffle sauce.
7. Mini Crab 小さなカニ fry with pickled seasonal vegetable.
9. Wanmono みそ汁 : fish broth shoyu soup with radish paste, kumamoto oyster deepfry, green onion.
10. Chutoro 中トロ , Mexican bluefin tuna medium belly sushi. Topped with Caviar.
11. Shima Aji シマアジ , Skipjack mackerel sushi. Top with green onion and ginger paste.
12. Kinmedai キンメダイ , Golden-eye snapper sushi. Top with sichimi togarashi radish paste
12. Maguro マグロ , Spanish bluefin tuna lean sushi.
13. O-toro おとろ , Spanish bluefin tuna belly sushi. Top with Caviar, wasabi, smoked salt.
14. Wanmono みそ汁 : Miso-shiru soup. Enoki mushroom, green onion.
15. Chirashi Sushi ちらし : O-toro, Uni, Ikura, Ama-ebi on bowl of sushi rice. Serve with Rice paper chips
16. Botan Ebi ボタンエビ , Spot Prawn Sashimi, ikura, edible flowers.
17. Aburi wagyu あぶり和牛 , Torched miyazaki a5 wagyu sushi. Top with black truffle sauce, sweet onion mayo, chives.
18. Kanpachi kamma カンパチカンマ , Grilled amberjack fin. Smoked salt, yuzu zest, lime.
19. Uni うに , hokkaido bafun uni handroll. Top with sweet soy sauce.
20. Anago アナゴ , Sea-eel sushi.
21. Tamago たまご , Egg omelet bite
22. Chef choice premium Hand roll 手巻き .
23. 自家製デザート Home-made 3 different type of desserts : ice cream, jelly, cake.

### ADD ON:

Sake pairing 5\* 1oz / \$50  
a5 wagyu sushi 1pc / \$25  
a5 wagyu steak 75g / \$75  
Hokkaido Uni sushi 1pc / \$25  
O-toro Sushi 1pc / \$25  
Mini chirashi cup / \$60  
Wagyu tartare / \$75

### WINE:

House white / Red 5oz / \$10

### SOFT DRINK:

Can 355ml / \$2.5

### BEER:

ASAHI Superdry 500ml / \$10  
Sapporo premium 500ml / \$10

### SAKE:

Hakutsuru draft hot S / \$10 L / \$18

Hakutsuru Junami Ginjo 300ml / #22

Nakano ume plum sake 300ml / \$30

Izumi premium yuzu sake 300ml / \$42

Shirakabegura premium junmai 300ml / \$38

kimoto premium junmai 300ml / \$40

Tamanohikari junmai daijinjo 300ml / \$46

Please ask for special import sake / \$MP