

KRI

OMAKASE MENU

A Japanese dining experience where you leave the choices to the chef. Each dish is crafted with seasonal ingredients and presented as a surprise, creating a journey of flavors that unfolds course by course.

ZENSAI

Yellowfin Tartare DF - GF - SF

OTSUKURI

Yellowfin Tuna Akami DF - GF - SF

Kingfish DF - GF - SF

Jobfish Kobujime DF - GF - SF

SUNOMONO

Local Octopus & Garden Cucumber DF - GF - SF

MUSHI

Snow Crab Chawanmushi DF - GF - SF

NIGIRI

Red Snapper DF - GF - SF

Akamai Tuna Zuke DF - GF - SF

Bonito DF - GF - SF

Kuruma Ebi DF - GF - SF

Lobster DF - GF - SF

Tomago DF - GF - SF

MAKI

Negitoro Temaki DF - GF - SF

OWAN

Miso with Moringa DF - GF - SF

MIZUMONO

Mochi & Sorbet DF - GF - SF



DF = dairy-free | GF = gluten-free | CN = contains nuts

SF = sugar-free | VG = vegetarian | V= vegan

Please inform us of any dietary requirements or allergies and we will make every effort to accommodate