

# ***SUSHI HAYASHI***

## **OMAKASE 15 COURSES \$108**

(SERVE WITH 3 APPETIZERS, 10 PIECES NIGIRI, 1 HAND ROLL & 1 DESSERT)

INSPIRED BY THE SEASON AND THE BEST AVAILABILITY.  
CHEF HAYASHI'S CURATED ONLY THE FINEST CONTEMPORARY OMAKASE  
"I WILL LEAVE IT TO YOU" EXQUISITE DINING EXPERIENCE.

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# MENU

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### ***CHEF SPECIALTY***

Sumo Kumo Oyster **\$10** Yuzu Miso Black Cod **\$12** Scallop Uni **\$22**  
Chawanmushi **\$25** Wagyu Uni **\$25** Toro Uni **\$25** A5 Wagyu with Truffle **\$25**  
Foie Gras Uni Caviar Toast **\$25** Uni Flight **\$30** Tuna Flight **\$35**

### ***NIGIRI AND HAND ROLL***

(ALL HAND ROLL EXTRA \$4)

Sea Bream **\$8** Sea Scallop **\$8** Salmon Roe **\$8** Lean Tuna **\$10**  
Botan Ebi **\$10** King Salmon **\$10** Kinmedai **\$12** Kamasu **\$12**  
Aori Ika **\$12** Chutoro **\$15** Otoro **\$18**  
California Uni **\$15 (H/R \$25)** Japan Uni **\$20(H/R \$30)**

### ***DRY SAKE***

Kaiun Better Fortune 300ml **\$45** Hyakujuro 110 Black 300ml **\$50** Kobuta Seppou 500ml **\$138**  
Tenryo Hidahomare 720ml **\$108** Hakkaisan 45 720ml **\$178** Wakatake 720ml **\$188**

### ***RICH SAKE***

Dassai 45 720ml **\$98** Dassai 23 720ml **\$198** Kikusui Kuramitsu 720ml **\$368**

### ***SAKE COCKTAILS, BEERS AND SOFT DRINKS***

Yuzu Shot **\$8** Yuzu 500ml **\$50** Dassai 45 Shot **\$8** Hot Sake 200ml **\$28**  
Sapporo **\$8** Orion **\$8** Echigo Rice Lager **\$12**  
Coke, Diet Coke, Sprite & Yuzu Sparkling **\$6** S. Pellegrino Sparkling **\$12**

Please alert your server if you have any food allergies.  
Ingredients are subject to market availability, and may change  
without prior notice. The merchant reserves the final  
interpretations rights of any changes in the house promotion.

