

OMAKASE



*A Japanese tasting experience,
woven with global accents.*

COURSE ONE

Cucumber-Ponzu Shooter

Dashi · Ponzu · Shiso

COURSE TWO

Kanpachi

Kaffir Lime Coconut Broth · Chili Oil · Charred Citrus

COURSE THREE

Tuna Marrow

Toasted Nori · Shiro Dashi · Citrus · Hon Wasabi

COURSE FOUR

Bigeye Maguro & Korean Short Rib

Sriracha-Lime · Hoisin Kewpie

COURSE FIVE

Yuzu Sorbet

Fleur de Sel

COURSE SIX

Shio Koji-Cured Black Cod

Uni Leche de Tigre · Local Peach · Shiso · Yuzu

COURSE SEVEN

Wagyu

Black Garlic Emulsion · Cured Duck Egg Yolk · Crispy Chili Rice

COURSE EIGHT

Tempura Toro "French Toast"

Mirin-Ginger-Garlic-Soy · Ponzu Caviar · Herbs

一期一会

Ichigo Ichie — One time, one meeting. Treasure it.

PARK CITY, UTAH · AUGUST 28 & 29, 2026