



Private Chef

Type	Inclusions	Menu	Price
DINNER - SUSHI & HOTPOT DINNER Minimum 6 person booking fee.	Service of a host & sushi master Kamada-San who prepares & serves sushi plus choice of either sukiyaki or shabu shabu or Genghis Khan.	8 pieces of sushi per person (Vegetarian and/or meat options available.) Plus choice of either sukiyaki with 150g hokkaido wagyu beef shoulder loin OR shabu shabu with 150g hokkaido wagyu beef shoulder loin, chinese cabbage, chrysanthemum, leek, carrot, enoki, tofu, noodles and accompaniments. Or Genghis Khan with 150g lamb, bean sprout,onions,carrots,green peppers,udon noodle.Yuzu sorbet for dessert.  ** PREMIUM SUSHI AND HOTPOT OPTION AVAILABLE	16,000yen per person Plus 15% Service Charge *Service charge is added to the total price Include 10% consumption tax,over 15 people increase 5,000yen
DINNER - FUGU DINNER Minimum 6 person booking fee.	Include service of chef & host. Chef Tanaka San will create a special Japanese dinner featuring a variety of fugu dishes.	Chef Tanaka San will create a special Japanese dinner featuring a variety of fugu dishes, such as, hot sake flavored with grilled fugu fins, sashimi, fried fugu and fugu hot pot.	39,000JPY per person Plus 15% Service Charge *Service charge is added to the total price Include 10% consumption tax,over 15 people increase 5,000yen
DINNER - CHEF TANAKA JAPANESE DEGUSTATION Minimum 6 person booking fee.	Includes service of chef & host. Tanaka San has appeared on Japanese cooking shows & taught at the famous Tsuji Culinary Institute.	Includes an appetiser followed by sashimi, tempura, fish, mizutaki, zosui and dessert course.	26,000JPY per person Plus 15% Service Charge *Service charge is added to the total price over 15 people increase 5,000yen
DINNER - TEMPURA DINNER Minimum 6 person booking fee.	Includes service of chef & host. Chef Tanaka San created a five-course tempura menu that utilizes some of the best of Hokkaido's natural produce	Tanaka San's menu includes fresh sashimi, 10 light seafood including big natural prawn & vegetable tempuras served with Japanese salt and dashi soup, seasonal salad with yuzu dressing, cold somen and fruits for dessert.	26,000JPY per person Plus 15% Service Charge *Service charge is added to the total price over 15 people increase 5,000yen
DINNER - SEAFOOD & WAGYU Minimum 6 person booking fee.	Includes service of chef & host. Tanaka San has appeared on Japanese cooking shows & taught at the famous Tsuji Culinary Institute.	Smoked salmon, seasonal vegetables, yuzu, carrot, basil dressing Shrimp, avocado mayonnaise and crackers Hokkaido corn cream soup Rock fish with pine nut butter sauce Lobster, colorful sauce Seared Hokkaido specially selection Kuroge wagyu beef steak, red wine sauce Assorted fruits	29,000JPY per person Plus 15% Service Charge *Service charge is added to the total price over 15 people increase 5,000yen
DINNER - KUSHIAGE DINNER Minimum 6 person booking fee.	Includes service of chef & host. Tanaka San has appeared on Japanese cooking shows & taught at the famous Tsuji Culinary Institute.	15 kinds of Kushiage,extra large prawn,squid,scallops,salmon,Hokkaido beef and pork,chicken,lotus root,shiitake,eggplant,asparagus,sweet potato,burdog,cerry tomato with salt and lemon Seasonal vegetable salad with Yuzu dressing,Grilled rice ball,Assorted seasonal fruits	26,000JPY per person Plus 15% Service Charge *Service charge is added to the total price over 15 people increase 5,000yen
DINNER - CHILDRENS DINNER No Minimum. Must be booked in conjunction with an adult's dinner.	Includes service of chef & host. We recommend 6pm / 6.30pm service time.	Bolognese or Fried rice.Dessert is ice cream.	4,500JPY per child Plus 15% Service Charge *Service charge is added to the total price

\* (Christmas 24-26,New Year31th Dec,1st Jan,Chinese New Year 29th Jan)1,000yen surcharge per person(Children 500yen)



Meal Delivery

Type	Inclusions	Menu	Price
SUSHI DELIVERY A minimum order of 4 portions	Sushi master kamada will be making 10 different sushi.	Including scallops,salmon,chutoro,tuna,white fish,mackerel,and prawn.	Sushi 7,000 JPY per person  Plus 5,000JPY delivery fee order is from 4 persons
SUKIYAKI & SHABU SHABU A minimum order of 4 portions	Perfect for a cozy night-in. Enjoy a Sukiyaki or Shabu shabu hot pot with family or friends. Includes rental of the sukiyaki / Shabu Shabu pot, gas stove and 1 extra gas bottle which will all be collected the following day.	SUKIYAKI: Sukiyaki includes 200g of thinly sliced Hokkaido wagyu beef per person cooked in a sweet and salty stock with Chinese cabbage, chrysanthemum, leek, carrot, onion, enoki, shitake mushrooms, tofu and udon noodles. To accompany are fresh eggs for dipping sauce.  SHABU SHABU: Shabu Shabu includes your choice of either 200g of thinly sliced Hokkaido beef, Hokkaido Makkari herb pork, or Hokkaido chicken thigh & breast per person, swished in konbu stock with Chinese cabbage, chrysanthemum, mizuna,leek, carrot, enoki, shitake mushrooms,tofu,and udon noodles. To accompany are ponzu and sesame dipping sauces.	Sukiyaki/Shabu shabu 7,000 JPY per person  Plus 5,000JPY delivery fee order is from 4 persons

\*Christmas24-26,New Year31st Dec,1st Jan,Chinese New Year 29th Jan)8,000yen/per

Sushi Cooking Class

Sushi cooking class: 13 kinds of sushi, tamagoyaki (egg roll), clear soup

You can learn how to make sushi.

This is a meaningful lesson that is fun to make and delicious to eat, where you can learn the techniques of making sushi.

Price:25,000yen per person plus 15% servicecharge(From a minimum of six people)

The event will be held between 10:00am and 14:00pm. Please contact us for the date you would like.✕Close:20th Dec 2024 to 20th Jan 2025,28th Jan 2025 to 4th Feb 2025