



May Omakase Menu

A seasonal, multi-course dining experience.



先付 — Sakizuke

- Skull Island Shrimp
- Snap Peas with Tosazu Jelly

八寸 — Hassun

Seasonal Appetizer Plate

お碗 — Owan

- Amadai Takenoko
- Dobinmushi

お造り — Sashimi

Tataki Style Bonito

焼物 — Yakimono

Cutlass Fish

温物 — Onmono

- A5 Wagyu Kuwayaki Tama
- Miso Potato Purée

寿司 — Chirashi Sushi

Seasonal Chef's Choice

甘味 — Kanmi

- Coconut and Pineapple Pudding
- Apple Butter Ice Cream
- Musk Melon

Pairings

Wine & sake pairings curated to enhance the omakase experience.

Sample menu, items & prices are subject to change.

SIGNATURE

95

The quiet foundation of precision, balance, and restraint. A sake-forward experience with subtle wine counterpoints.

Fukucho Seaside, Sparkling Junmai
Hiroshima

Kawatsuru Olive, Junmai Ginjo
Kagawa

Mana 1751 True Vision, Tokubetsu Junmai Yamahai
Fuku

Noguchi, Junmai Muroka Nama Genshu
Ishikawa

Nihonshu Zuka, Umeshu
Okayama

RESERVE

205

Inner depth, the heart of the matter. A selection of aged & kimoto sake, and cellar-worthy wines.

Denis Salomon Terre Amoureuse, Blanc de Noir
France

Toko Ginga Divine Droplets, Junmai Daiginjo
Yamagata

Domaine Bott Crozes-Hermitage, Syrah
France

Katsuyama Ken, Junmai Ginjo
Miyagi

Kanbara Ancient Treasure, Yamahai Junmai
Niigata

Non-Alcoholic Pairing

55

Curated selection of Copenhagen Sparkling Tea made from organic and delicate botanicals. Designed to mirror the structure and complexity of wine.

Supplements

Sample menu, items & prices are subject to change.

Caviar	35
<i>Seasonally Rotated</i>	
Truffle	35
<i>Winter Black Truffle</i>	
Caviar and Truffle	60

Location

190 N Cattleman Rd
Sarasota, FL

Contact

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