

BAY 九INE

OMAKASE

**COUNTER EXPERIENCE
PRESENTED BY CHEF HIRO KANO**

Sample Menu*

Seasonal Trio Plate

(First 3 courses in one plate)

Seasonal sashimi & appetizer, Tasmanian fresh oyster with Umeshu Jelly

Seafood Chawan-mushi

Japanese-style steamed egg custard with seasonal fresh seafood

Creamy Forest Mushroom with seared Wagyu

Hokkaido Hotate scallops, shimeji, porcini, Swiss brown & oyster mushroom in tart

Crab Soba Noodle

Crab, buckwheat noodle with creamy sauce

Paradise Prawn Sunomono

New Caledonian Paradise prawn with homemade vinaigrette sauce

First round Nigiri Selection

Dobin-mushi

Steamed Fish Broth w/Sliced Abalone, White fish, King Prawn & Mushroom

Second round Nigiri Selection

Palate Cleanser

Homemade granita with seasonal fruit

Matcha brownie

"Omakase" is a Japanese dining experience where the chef determines the menu based on the day's best produce.

Our menu changes frequently.

We dare you to trust us!

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on Facebook @baynineomakase