

Welcome to the Omakase Experience at Yugen

Today's Omakase Menu

This 15-course menu has been lovingly designed in the spirit of true Japanese Omakase, starting with something fresh and green, followed by traditional chawanmushi, and then progressing through seafood courses from lightest to heaviest. Each dish is paired with a supporting cast of Middle Eastern spices and seasonal Jordanian fruits and greens to enhance, but never overpower, the delicious fish we import from Japan and Europe.

We wish you a pleasant journey!

Welcome Bite

Fresh edamame hummus with ikura salmon roe and Jerash olive oil.

Sumac Chawanmushi

A common feature in Japanese Omakase menus, this savory egg custard comes with enoki mushrooms, dashi-poached shrimp, and fresh sumac.

Seabass Sashimi

Seabass sashimi in lemon ponzu sauce, rashad (wild Jordanian pepper grass), and pomelo segments.

Seabream

Served with black and white sesame seeds, pickled za'atar leaf (a local equivalent to ginger), and a drop of sesame oil.

Hamachi Yellowtail Nigiri

With yuzu kosho and seasonal citrus zest from the Jordan Valley.

Amareldine Salmon Nigiri

Lightly brushed with apricot jam, orange blossom water, a drop of lemon juice, and grated fresh green pistachio.

Smoked Butterfish Nigiri

The butterfish texture resembles local lamb fat we smoke it, brush it with butter, dab with olive oil, and finish with dried grapevine leaf powder to impart flavors reminiscent of stuffed grape leaves and Middle Eastern cooking.

Mackerel Nigiri

Cured in medjool date vinegar, this delicate vinegar helps preserve the fish's flavor. Garnished with yuzu pearls, it delivers a sweet and sour umami bite.

Yellowfin Tuna

Brushed with our own soy sauce blend.

Bluefin Akami Zuke

Marinated in soy sauce, mirin, and sake—a common treatment that deepens the flavors of bluefin tuna.

Chu Toro

The medium-fat part of the bluefin belly, one of the most prized cuts, brushed with our soy sauce blend.

Aburi Toro

Otoro, the coveted fatty belly of bluefin tuna, brushed with our soy sauce blend and torched for a special, traditional touch as we approach the end of the nigiri selection.

Hokkaido Scallop Nigiri

Start the landing process with a lighter, refreshing Hokkaido scallop nigiri brushed with our soy sauce blend and topped with grated Egyptian bottarga.

Here ends the nigiri selection, kindly inform the chef if you would like to reorder any extra nigiri you enjoyed (for an additional charge).

Negitoro Handroll

Hand-minced bluefin tuna belly, brushed with soy sauce, served as a small cigar-shaped roll.

Simple Miso Soup

Homemade clear dashi broth with a touch of miso, seaweed, and green onion, designed to be sipped by hand to aid digestion.

Dessert

Strawberry rose water ice cream sandwich—a beautiful pairing.

Finale

As a final toast to our Jordanian-Japanese Omakase experience, we invite you to enjoy lychee white coffee with cardamom, orange blossom water, and lychee juice, garnished with a mint leaf.

Thank you for joining us on this unique Jordanian-Japanese Omakase experience. We hope to see you again soon, with more surprises in store for every season!