

## Welcome to Yūgen's Omakase Experience

This 15-course menu is crafted in the spirit of traditional Japanese omakase, starting light and moving toward richer flavors. We've infused some of our dishes with Middle Eastern spices and seasonal Jordanian produce to enhance, not overpower, the fresh fish we directly import from Japan and Europe.

We wish you a pleasant journey!

### Welcome Bite

Fresh edamame hummus with ikura and Jerash extra virgin olive oil.

### Sumac Chawanmushi

A common feature in Japanese Omakase menus, this savory egg custard is made with dashi stock, Alaskan King Crab meat and sumac powder.

### Amberjack Sashimi

In orange ponzu with wild Jordanian watercress and orange blossom water.

### Seabream Nigiri

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

### Red Snapper Nigiri

With himalayan pink salt

### Amareldine Salmon Belly Nigiri

Lightly brushed with apricot jam, orange blossom water, and grated green pistachio.

### Smoked Butterfish Nigiri

As the butterfish texture resembles local lamb fat, we smoke it first, then add dried grapevine leaf powder and olive oil to impart flavors reminiscent of stuffed grape leaves and Middle Eastern cooking.

### Mackerel Nigiri

Cured in a gentle date vinegar to preserve the mackerel's flavor, garnished with yuzu pearls for a sweet and sour umami bite.

### Alaskan King Crab Nigiri

Brushed with fennel salsa.

### **Unagi Tempura**

Crispy fried eel with sayyadiyeh spices

### **Bluefin Akami Zuke Nigiri**

Soy and sake-marinated bluefin tuna akami.

### **Chu Toro Nigiri**

Medium-fatty tuna belly, brushed with soy sauce.

### **Aburi Toro Nigiri**

Torched otoro (fatty tuna belly)

### **Hokkaido Scallop Nigiri**

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 in a cigar-shaped roll, with saffron-infused daikon pickle.

### **Clear Miso Soup**

Made with homemade dashi stock and red miso.

### **Dessert**

Strawberry rosewater ice cream sandwich.

## **Finalé**

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!