



Chiso Kondo

Menu

■ Omakase

A culinary journey that you'll never forget

Step into our cosy restaurant and let our expert owner chef take you on a culinary journey of discovery. With omakase, you leave the selection and preparation of the dishes entirely up to the chef, who will create a meal that is both delicious and visually stunning.

Omakase - Dinner

¥22,000

A course meal of eight dishes, using seasonal ingredients selected by our owner chef.

*Includes VAT

Omakase - Dinner & Sake pairing

¥26,950

A course meal of eight dishes, using seasonal ingredients selected by our owner chef.

Pairing of three types of sake (approx. 2 gals) to suit the dish.

*Includes VAT

Food Allergy?

Every dish in Chiso Kondo and Arakicho Tenpaku is freshly prepared in small kitchens that handle allergens and each dish contains so many ingredients. For this reason, we **CANNOT GUARANTEE** the absence of any allergens in any of our dishes. Guests with **life-threatening allergies** and **intolerances** must consider this **significant risk** before choosing to dine with us.

Management advises that food prepared here may contain or have come in contact with **celery, peanuts, tree nuts, soybeans, sesame, lupin, nuts, gluten, mustard, milk, eggs, crustacean, shellfish or fish, sulphur.**



Please do not hesitate to ask the chef if you have any allergies or if there are any ingredients that you do not wish to eat.