



# OMAKASE

"I LEAVE IT UP TO YOU"

AN AUTHENTIC, CHEF-INSPIRED  
TASTING EXPERIENCE.

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SORA



# THE STORY

ORIGINATING IN JAPAN CENTURIES AGO, OMAKASE IS AN INTIMATE AND CAREFULLY CRAFTED TASTING EXPERIENCE. CUSTOM CURATED AND EXPERT-LED, EACH COURSE IS SELECTED AND FRESHLY PREPARED BY THE SUSHI CHEF IN FRONT OF THE GUESTS' EYES. HOSTED IN A PRIVATE SETTING, THE OMAKASE EXPERIENCE INSPIRES THE PALETTE AND OFFERS A STAGE FOR GUESTS TO WITNESS THE DELICATE ART OF SUSHI MATERIALIZE.

EACH OMAKASE TASTING IS UNIQUE AND DESIGNED BY THE SUSHI CHEF.

LET US LEAD YOU THROUGH A REMARKABLE CULINARY EXPERIENCE AUTHENTIC TO JAPAN.

THE SKY'S THE LIMIT.



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SORA





- THE EXPERIENCE -

THE SORA OMAKASE EXPERIENCE INVITES 8-12 GUESTS TO ENJOY AN 18+ COURSE TASTING LED BY HEAD CHEF, KEVIN WANG. EACH TASTING IS HOSTED IN SORA'S PRIVATE DINING ROOM AND UNIQUELY DESIGNED. PLEASE ALLOW UP TO 3 HOURS FOR YOUR GROUP'S BOOKING. EACH COURSE IS FRESHLY PREPARED, PRESENTED AND ENJOYED DURING THAT TIME. SAKE PAIRINGS FOR EACH COURSE ARE ALSO AVAILABLE UPON REQUEST.

AVAILABILITY IS LIMITED.

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SORA



- PRICING -

PER PERSON  
125.00

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PAIRED WITH SAKE  
175.00

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8 TO 12 PERSONS

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PLEASE  
ALLOW  
3+ HOURS



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SORA





- TO BOOK -

PLEASE BOOK YOUR DATE UP TO  
THREE WEEKS IN ADVANCE. THIS  
ENSURES ENOUGH TIME AND  
THOUGHTFUL PREPARATION FOR  
THE SUSHI CHEF TO CURATE THE  
BEST SEASONAL INGREDIENTS FOR  
YOUR GUESTS' EXPERIENCE.

MINIMUM OF 8 GUESTS.

PLEASE EMAIL  
[INFO@EATATSORA.COM](mailto:INFO@EATATSORA.COM)  
OR CALL 216.294.1800

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SORA