

The Absolute Best Omakase Sushi Menus in NYC

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Over the last decade, New Yorkers have readily embraced omakase sushi—the Japanese-rooted tasting menu typically dedicated to seasonal nigiri and other small seafood-focused dishes known as *otsumami*. While the city indeed counts budget-friendly chef's choice options, most omakases run upward of \$150+ per person and incorporate seafood imported from Tokyo's Toyosu Market (formerly Tsukiji Market), and other luxury ingredients like fresh wasabi root, and Japanese citrus such as yuzu and sudachi.

In Japan, just like NYC, high-end omakase meals are often reserved for special occasions due to their costly price tag. And today, the city's abundance of authentic menus is also thanks in part to the affinity that the Japanese have for the five boroughs, making our city one of the most desired destinations when a popular *sushiya* wants to expand outside of its home country.

While the pandemic certainly took a toll on many of the city's omakases, most have reopened or plan to do so. Ichimura at Uchū is looking to relaunch its lauded counter later this month, while fans of Shion Uino's omakase, Amane, should note that the chef is no longer associated with the restaurant. Instead, he's planning to take over 69 Leonard's Tribeca counter for a new sushi bar slated to debut in the early summer with an updated interior and more high-end menu priced between \$400–\$500.

During the pandemic, for very obvious reasons, small sushi omakase counters were hit especially hard, and pretty much all the high-end spots had to pivot to takeout and delivery. Unfortunately, sushi meant for counter-style dining doesn't travel so well. So this past January, chef Tomotsugu Kubo of ramen joint *TabeTomo* launched *Tomokase*, an at-home omakase experience in which a sushi chef plus one other employee brings the experience to one's residence. Currently, two well-qualified chefs (previously of respected sushi counter *Uogashi*) are running the show: Takeshita Fumitaka and Kazuma Shimizu. Guests can choose from one of three omakase options: 10 courses for \$145, 15 courses for \$195, or the 20-course omakase for \$235—each comes with small appetizers followed by nigiri then dessert. A sake pairing runs an additional \$50 per person, and the team can accommodate parties of two to eight guests, with seatings Tuesday through Sunday at 1 pm, 7 pm, and 8 pm.

