

MENU

Omakase style of dining require the guests to leave the menu choices up to the chef. Our chefs will serve you dishes depending on seasonality and availability, so please leave it up to us! Our chef selection menus will be fresh and delicious!

OMAKASE

The "omakase" style of dining requires that guests leave the menu choice up to the chef. Our chefs create and customize your menu based on ingredient availability and seasonality. Each course is prepared and served by our chefs right at the counter—offering our guests the freshest sushi and an opportunity to ask and learn about the food being served.

CHEF'S SELECTION - CLASSIC

Our 12 course meal that includes an appetizer, sushi made with caviar, uni, toro and truffles along with many other delectable and exquisite seasonal ingredients.

\$85

CHEF'S SELECTION - PREMIUM

Our 17 course meal that includes everything from our classic meal with the addition of premium Japanese A5 Wagyu Beef, Foie gras and a daily seasonal chef's special. The meal ends with our chef's sweet tamago and a dessert special. (available for dinner only)

\$128



À LA CARTE

(Coming Soon)

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DESSERT

(Coming Soon)

BLOSSOM TIRAMISU

a classic coffee flavored creamy dessert with chocolate bites in between layers

\$12

RASPBERRY SURPRISE

a mousse cake with a raspberry filling

\$12

BLOSSOM PARFAIT

layers of frozen yogurt and berries topped off with chocolate bites

\$12

TRIPLE CHOCOLATE TART

luxurious chocolate filling in a chocolate shell, topped off with chocolate pearls

\$12

LOCATION

334 8th AVE
New York, NY 10001

HOURS

Tuesday - Thursday
5:45pm - 10pm

Friday
5:45pm - 11pm

Saturday - Sunday
12pm - 3pm

CONTACT

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[Contact Form](#)