



Omakase On Deck

B&G X TEN HOMAKASE
A MEMBERSHIP EXCLUSIVE

Barton & Gray Mariners Club is thrilled to partner with Ten Homakase to bring members an exceptional experience of a chef’s tasting menu prepared onboard directly before your eyes. Ten Homakase is led by Michelin Star Chef Daniel Kim of Sushi Zo and Sushi By Bou. Start with an appetizer followed by 15 courses of fresh, seasonal sushi, our members can reserve this experience in a select set of harbors this summer. Available in Manhattan, Rowayton, Greenwich, Oyster Bay, Sag Harbor, East Hampton & Southampton.

CUISINE & LIBATIONS

APPETIZER

Tuna avocado with wasabi soy marinade

KIKUSUI JUNMAI GINJO SAKE

\$50 per bottle

OMAKASE

- Fluke
- Amberjack
- Lean Tuna
- Seared Albacore
- Sweet Shrimp
- Sea Bream
- Scallop
- Striped Jack
- Fatty Tuna
- King Salmon
- Spanish Mackerel
- Golden Eye Snapper
- Golden Threadfin
- Seared Salmon
- Handroll

ROMBAUER CHARDONNAY

WHISPERING ANGEL ROSE

VEUVE CLICQUOT YELLOW LABEL

SPIRITS:

Vodka, Gin, Rum, Tequila, Bourbon

BEER:

Bud Light, B&G Grog, Stella Artois

SOFT DRINKS & H2O

Beverages provided & priced from onboard provision list

SCHEDULE & PRICING

AVAILABLE DURING 2ND WATCH
\$1,000 SETUP FEE / \$370 PER GUEST
2 GUEST MINIMUM

PICNIC BOAT 4 PERSON MAX/ TALARIA 10 PERSON MAX



50% payment for cancellations within 5 days of event
100% payment for cancellations within 48 hours of event

If the outing is canceled due to weather, the concierge will arrange for the Omakase experience to take place at your home.
Total charges will apply if you do not wish for the event to take place at your home

CONTACT CONCIERGE TO SCHEDULE
THIS EXTRAORDINARY MEMBER EXPERIENCE