

## **TABLESIDE OMAKASE QUESTIONNAIRE**

*Thank you for choosing **TOMO** for your Tomakase experience  
Omakase, meaning "I'll leave it up to you," is an entrustment to our Executive Chef to select the  
finest seasonal ingredients and prepare them in a way that maximizes their flavor. We are  
honored by your trust and are dedicated to crafting an exquisite meal for you and your guests.*

### **Table-Side Omakase- Omakase at dining table (not in front of Executive Chef)**

**Available Monday– Saturday**

**5:00pm – 8:00pm**

**Preferred Time:**

**Number of Guests:**

#### **1. Your Budget (per person)?**

- *Tableside Omakase begins at \$200 per person and includes Chef's specialties, yuzu sorbet, Chef's choice nigiri, and a seasonal dessert.*
- *For \$300 and above (in \$50 increments), the Chef has the flexibility to incorporate premium ingredients such as Toro, Uni, Caviar, Foie gras, A5 Wagyu, and other signature delicacies.*

*Please select your preferred budget:*

- \* \$200
- \* \$250
- \* \$300+

### **To further guide our Chef, please answer the following questions:**

- \* Is this your first time dining at TOMO?
- \* Have you had Omakase at TOMO before?
- \* Do you have any allergies? Please note that we are unable to accommodate gluten allergies, as core ingredients in Omakase contain gluten.
- \* Do you eat red meat?

\*Are you celebrating a special occasion?

**Omakase Reservation Policy:**

To secure an Omakase reservation, a valid credit card is required. A deposit of 50% of the selected menu price per person will be charged at the time of booking. This deposit will be applied toward your final bill. A 25% service charge will be added to the final bill. Additionally, a 3% processing fee will be applied to all credit card transactions.

**Cancellation Policy:**

Cancellations must be made at least 48 hours prior to your reservation time to avoid charges. In the event of a no-show or late cancellation (within 48 hours), 50% of the Omakase deposit price per person will be non-refundable. Foreexample, if you reserve a \$250 Omakase experience for two guests and do not attend, a fee of \$125 per person (\$250 total) will be charged. Cancellation Method: All cancellations must be made directly with management via:

**Phone call or text: (615) 335-9086 Email: [events@tomorestaurant.com](mailto:events@tomorestaurant.com)**

**Please note:**

Voicemails left on the restaurant's answering system will not be accepted as valid cancellation notice, and applicable fees will be charged.

**Additional Notes:**

- \* We kindly request that you refrain from wearing cologne or perfume during Omakase, as strong scents can affect the delicate flavors of the dishes.
- \* Please be aware that many Omakase dishes contain uncooked ingredients. Consuming uncooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**We look forward to welcoming you to TOMO!**

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**SIGNATURE**

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**DATE**