

Kaiseki

Chef's Recommended Kaiseki ¥16,000

Starter, Clear Soup, Grilled Dish, Sukiyaki, Sushi, Miso Soup, Japanese Pickles, Dessert

Jyu

¥11,500

Starter, Appetizer, Clear Soup, Sashimi, Grilled Dish, Simmered Dish, Vinegared Dish, Rice, Miso Soup, Japanese Pickles, Dessert

Seasonal Kaiseki

¥15,000

Starter, Appetizer, Clear Soup, Sashimi, Grilled Dish, Side Dish, Recommended Side Dish, Rice, Miso Soup, Japanese Pickles, Dessert

Omi Beef Kaiseki

¥15,000

Starter, Appetizer, Clear Soup, Sashimi, Grilled Dish, Side Dish, Recommended Side Dish, Rice, Miso Soup, Japanese Pickles, Dessert

Hanasanshou

¥18,000

Starter, Clear Soup, Sashimi, Grilled Dish, Simmered Dish, Side Dish, Recommended Side Dish, Rice, Miso Soup, Japanese Pickles, Dessert

※All prices are inclusive of tax and service charge

Chef's Recommended Kaiseki

JPY16,000 (service charge and tax are included)

- 【Starter】** Grilled Eggplant Paste and Soy Milk Cream Jelly
Sudachi / Salmon Roe / Tonburi / Chervil
- 【Soup】** Snow Crab, Edamame & Azuki Beans steamed with Egg Whites
Matsutake Mushroom / Chrysanthemum Flower / Yuzu
- 【Grilled Dish】** Grilled Fujisan Salmon
Sprout / Fried Ginkgo / Fried Rotus Root
Japanese Ginger Sushi with Egg Yolk Rice
Simmered Autumn Leaf shaped Sweet Potato with Honey
Salt steamed Small Potatoes
Candied Sweetfish with Roe
Deep-fried Saury with Poppy Seeds
Boiled Chrysanthemum Leaf & Flower
- 【Side Dish】** Kuroge Wagyu Beef Sukiyaki
Kudzu Starch Noodles, Grilled Tofu, Wheat Gluten Bread,
Seasonal Vegetables, Cage-free Egg
- 【Last Dish】** Five pieces of Nigiri-zushi, Thick Omelette Roll, Pickled Ginger, Miso Soup
- 【Dessert】** Dessert of the day

Jyu

JPY11,500(service charge and tax are included)

- 【Starter】** Grilled Eggplant Paste and Soy Milk Cream Jelly
Sudachi / Salmon Roe / Tonburi / Chervil
- 【Appetizer】** Japanese Ginger Sushi with Egg Yolk Rice
Simmered Autumn Leaf shaped Sweet Potato with Honey
Salt steamed Small Potatoes
Candied Sweetfish with Roe
Deep-fried Saury with Poppy Seeds
Boiled Chrysanthemum Leaf & Flower
- 【Soup】** Snow Crab, Edamame & Azuki Beans steamed with Egg Whites
Matsutake Mushroom / Chrysanthemum Flower / Yuzu
- 【Sashimi】** Seasonal Sashimi
- 【Grilled Dish】** Grilled Fujisan Salmon
Sprout / Fried Ginkgo / Fried Rotus Root
- 【Simmered Dish】** Spanish Mackerel steamed with Lotus Root
Autumn Leaf shaped Gluten Bread / Lily Bulb / Shiitake Mushroom
Starchy Sauce / Wasabi
- 【Last Dish】** Rice cooked with Chestnut & Bulbil
Miso Soup, Japanese Pickles
- 【Dessert】** Dessert of the day

Seasonal Kaiseki

JPY15,000(service charge and tax are included)

- 【Starter】** Grilled Eggplant Paste and Soy Milk Cream Jelly
Sudachi / Salmon Roe / Caviar / Chervil
- 【Appetizer】** Japanese Ginger Sushi with Egg Yolk Rice
Simmered Autumn Leaf shaped Sweet Potato with Honey
Salt steamed Small Potatoes
Candied Sweetfish with Roe
Deep-fried Saury with Poppy Seeds
Boiled Chrysanthemum Leaf & Flower
- 【Soup】** Steamed Matsutake Mushroom & Conger with Japanese Broth in Teapot
Japanese Chervil / Sudachi
- 【Sashimi】** Seasonal Sashimi
- 【Grilled Dish】** Grilled Barracuda marinated in Yuanji Sauce
Fried Ginkgo / Fried Lotus Root
- 【Side Dish】** Fried Matsutake Mushroom & Fushimi Pepper
Rock Salt
- 【Last Dish】** Rice cooked with Chestnut & Bulbil
Miso Soup, Japanese Pickles
- 【Dessert】** Dessert of the day

Omi Beef Kaiseki

JPY15,000(service charge and tax are included)

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| 【Starter】 | Grilled Eggplant Paste and Soy Milk Cream Jelly
Sudachi / Salmon Roe / Caviar / Chervil |
| 【Appetizer】 | Japanese Ginger Sushi with Egg Yolk Rice
Simmered Autumn Leaf shaped Sweet Potato with Honey
Salt steamed Small Potatoes
Candied Sweetfish with Roe
Deep-fried Saury with Poppy Seeds
Boiled Chrysanthemum Leaf & Flower |
| 【Soup】 | Steamed Matsutake Mushroom & Conger with Japanese Broth in Teapot
Japanese Chervil / Sudachi |
| 【Sashimi】 | Seasonal Sashimi |
| 【Side Dish】 | Fried Matsutake Mushroom & Fushimi Pepper
Rock Salt |
| 【Grilled Dish】 | Grilled Omi Beef Sirloin |
| 【Last Dish】 | Rice cooked with Chestnut & Bulbil
Miso Soup, Japanese Pickles |
| 【Dessert】 | Dessert of the day |

Hanasanshou

JPY18,000(service charge and tax are included)

- 【Starter】** Grilled Eggplant Paste and Soy Milk Cream Jelly
Sudachi / Salmon Roe / Caviar / Chervil
- 【Soup】** Steamed Matsutake Mushroom & Conger with Japanese Broth in Teapot
Japanese Chervil / Sudachi
- 【Sashimi】** Seasonal Sashimi
- 【Grilled Appetizer】** Grilled Barracuda marinated in Yuanji Sauce
Fried Ginkgo / Fried Lotus Root / Japanese Ginger Sushi with Egg Yolk Rice /
Simmered Autumn Leaf shaped Sweet Potato with Honey /
Salt steamed Small Potatoes / Candied Sweetfish with Roe /
Deep-fried Saury with Poppy Seeds / Boiled Chrysanthemum Leaf & Flower
- 【Simmered Dish】** Spanish Mackerel steamed with Lotus Root
Lily Bulb / Shiitake Mushroom / Starchy Sauce / Wasabi
- 【Side Dish】** Fried Matsutake Mushroom & Fushimi Pepper
Rock Salt
- 【Vinegared Dish】** Roasted Wagyu Beef marinated in Miso Sansho Paste
- 【Last Dish】** Rice cooked with Matsutake Mushroom
Miso Soup, Japanese Pickles
- 【Dessert】** Dessert of the day

A La Carte

Appetizer

Japanese Omelette Roll	¥ 1, 2 0 0
Salted Edamame	¥ 1, 3 0 0
Ray Fin	¥ 1, 5 0 0
Deep-fried Fish Paste Ball	¥ 1, 5 0 0
Assorted Appetizers	¥ 3, 0 0 0

Sashimi

Assorted Sashimi	¥ 4, 4 0 0
Blue Fin Tuna Sashimi	¥ 5, 2 0 0

Grilled Dish

Grilled Fujisan Salmon Teriyaki	¥ 2, 1 0 0
Grilled Tamba Chicken	¥ 2, 2 0 0
Grilled Omi Beef	
Chuck Rib	1 0 0 g ¥ 5, 8 0 0
Sirloin	1 0 0 g ¥ 8, 4 0 0
Tenderloin	1 0 0 g ¥ 1 0, 0 0 0

A La Carte

Steamed Dish

Steamed Matsutake Mushroom & Conger	
with Japanese Broth in Teapot	¥ 3, 8 0 0
Spanish Mackerel steamed	
with Lotus Root	¥ 2, 1 0 0
Simmered Sea Bream Head and Skin-on Meet	
	¥ 3, 0 0 0

Tempura

Seasonal Vegetables Tempura	¥ 2, 1 0 0
Japanese Tiger Prawn Tempura	¥ 2, 7 0 0
Assorted Tempura	¥ 3, 0 0 0

Last Dish

White Rice	¥ 3 0 0
Grilled Rice Ball	¥ 4 0 0
Rice Ball(Grilled Salmon or Pickled Plum)	¥ 4 0 0
Miso Soup	¥ 5 0 0
Meal Set (White Rice, Miso Soup, Japanese Pickles)	¥ 1, 0 0 0
Nigiri Sushi (6 Kinds)	¥ 5, 5 0 0
Buckwheat noodles	¥ 1, 5 0 0
Inaniwa Udon	¥ 1, 5 0 0

Dessert

Dessert of the day	¥ 8 0 0
Assorted Seasonal Fruits	¥ 1, 3 0 0
Seasonal Ice Cream	¥ 1, 3 0 0