

Kaiseki

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

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)

- 【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