

Kaiseki

Seasonal Kaiseki

¥15,000

Starter, Appetizer, Clear soup, Sashimi, Grilled dish, Side dish,
Rice, Miso soup, Japanese pickles, Dessert

Omi Beef Kaiseki

¥15,000

Starter, Appetizer, Clear soup, Sashimi, Side dish, Grilled dish,
Rice, Miso soup, Japanese pickles, Dessert

Hanasanshou

¥18,000

Starter, Clear soup, Sashimi, Grilled dish, Side dish, Simmered Dish,
Recommended side dish, Rice, Miso soup, Japanese pickles, Dessert

※All prices are inclusive of tax and service charge

Seasonal Kaiseki

JPY15,000 (service charge and tax are included)

【Starter】	Steamed egg custard with monkfish liver
【Appetizer】	Candied chestnuts and chrysanthemum in cream cheese Steamed pond smelt with herbs and olive oil Grilled conger eel wrapped in kelp Steamed lily bulb and salted fish Steamed ground chicken and chicken liver loaf Simmered deep-fried arrowhead
【Soup】	SHIMONITA onion and scallop fish ball
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled dish】	Grilled sablefish with yuzu flavor
【Side dish】	Foie gras wrapped in Japanese taro bun
【Last dish】	Maitake mushroom and sea bream rice Salmon roe, Miso soup, Japanese pickles
【Dessert】	Dessert of the day

Omi Beef Kaiseki

JPY15,000 (service charge and tax are included)

【Starter】	Steamed egg custard with monkfish liver
【Appetizer】	Candied chestnuts and chrysanthemum in cream cheese Steamed pond smelt with herbs and olive oil Grilled conger eel wrapped in kelp Steamed lily bulb and salted fish Steamed ground chicken and chicken liver loaf Simmered deep-fried arrowhead
【Soup】	SHIMONITA onion and scallop fish ball
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Side dish】	Foie gras wrapped in Japanese taro bun
【Grilled dish】	Grilled OMI beef sirloin on rock salt
【Last dish】	Maitake mushroom and sea bream rice Salmon roe, Miso soup, Japanese pickles
【Dessert】	Dessert of the day

Hanasanshou

JPY18,000(service charge and tax are included)

【Starter】	Steamed egg custard with monkfish liver
【Soup】	SHIMONITA onion and scallop fish ball
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled appetizer】	Grilled sablefish with yuzu flavor Candied chestnuts and chrysanthemum in cream cheese Steamed pond smelt with herbs and olive oil Grilled conger eel wrapped in kelp Steamed lily bulb and salted fish Steamed ground chicken and chicken liver loaf Simmered deep-fried arrowhead
【Side dish】	Steamed sticky rice topped with crab Salmon roe
【Simmered dish】	Foie gras wrapped in Japanese taro bun
【Recommended dish】	Fried flatfish wrapped with shiso leaves
【Last Dish】	Stewed Wagyu beef rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day