Kaiseki

Chef's Recommended Kaiseki ¥16,000

Starter, Clear soup, Grilled dish, Sukiyaki, Sushi, Miso soup, Japanese pickles, Dessert

Jyu

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

Seasonal Kaiseki

¥15,000

¥11,500

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

Chef's Recommended Kaiseki

 $JPY16,\!000 (\text{service charge and tax are included})$

[Starter] Grilled sesame tofu

[Soup] Shrimp ball and bamboo shoots

[Grilled dish] Salmon teriyaki

FUSHIMI chili pepper Vinegared blowfish skin

Plum shaped yam and cod roe Sweetened simmered kumquat Vinegared deep-fried pond smelt

Mashed sweet potatoes with black beans

[Side dish] KUROGE Wagyu beef sukiyaki

[Last dish] 5 pieces of nigiri sushi

Japanese omelet, Miso soup, Vinegared ginger

Jyu

JPY11,500(service charge and tax are included)

[Starter] Grilled sesame tofu

[Appetizer] Vinegared blowfish skin

Plum shaped yam and cod roe Sweetened simmered kumquat Deep-fried wild vegetables

Vinegared deep-fried pond smelt

Mashed sweet potatoes with black beans

[Soup] Shrimp ball and bamboo shoots

[Sashimi] Assorted 3 kinds of fresh sashimi

[Grilled dish] Grilled cold yellowtail with Japanese pepper

Boiled seasoned SHIMONITA onion

FUSHIMI chili pepper

[Simmered dish] Simmered deep-fried Japanese taro

Simmered yuba

[Last dish] Red snow crab and Japanese parsley rice

Miso soup, Japanese pickles

Seasonal Kaiseki

JPY15,000 (service charge and tax are included)

[Starter] Grilled sesame tofu

[Appetizer] Vinegared blowfish skin

Plum shaped yam and cod roe Sweetened simmered kumquat Deep-fried wild vegetables

Vinegared deep-fried pond smelt

Mashed sweet potatoes with black beans

[Soup] Red snapper with grated turnip

[Sashimi] Assorted 3 kinds of fresh sashimi

[Grilled dish] Grilled cold yellowtail with Japanese pepper

Boiled seasoned SHIMONITA onion

FUSHIMI chili pepper

[Side dish] Fried blowfish

[Last dish] Red snow crab and Japanese parsley rice

Salmon roe, Miso soup, Japanese pickles

Omi Beef Kaiseki

JPY15,000 (service charge and tax are included)

[Starter] Grilled sesame tofu

[Appetizer] Vinegared blowfish skin

Plum shaped yam and cod roe Sweetened simmered kumquat Deep-fried wild vegetables

Vinegared deep-fried pond smelt

Mashed sweet potatoes with black beans

[Soup] Red snapper with grated turnip

[Sashimi] Assorted 3 kinds of fresh sashimi

[Side dish] Simmered deep-fried Japanese taro

Simmered yuba Simmered shrimp

[Grilled dish] Grilled OMI beef sirloin on rock salt

[Last dish] Red snow crab and Japanese parsley rice

Salmon roe, Miso soup, Japanese pickles

Hanasanshou

JPY18,000(service charge and tax are included) Grilled sesame tofu

[Starter] Grilled sesame tofu

[Soup] Shrimp and fish ball

[Sashimi] Assorted 3 kinds of fresh sashimi

[Grilled appetizer] Grilled cold yellowtail with Japanese pepper

Boiled seasoned SHIMONITA onion

FUSHIMI chili pepper Vinegared blowfish skin

Plum shaped yam and cod roe Sweetened simmered kumquat Deep-fried wild vegetables

Vinegared deep-fried pond smelt

Mashed sweet potatoes with black beans

(Simmered dish) Simmered deep-fried Japanese taro

Simmered yuba Simmered shrimp

[Side dish] Fried blowfish

[Recommended dish] Duck loin salad with green onion sauce

[Last Dish] Snow crab rice

Salmon roe

Miso soup, Japanese pickles

A La Carte

<u>Appetizer</u>		<u>Sashimi</u>	
Japanese omelette roll	¥ 1, 200	Assorted sashimi	¥ 4, 4 0 0
Assorted Japanese pickles	¥ 1, 3 0 0	Blue fin tuna sashimi	¥ 5, 2 0 0
Ray fin	¥ 1, 5 0 0		
Deep-fried fish paste ball	¥ 1, 5 0 0	Grilled Dish	
Assorted appetizers	¥3,000	Grilled FUJISAN salmon teriyaki	¥ 2, 1 0 0
		Grilled sea bream head	¥ 3, 0 0 0
		Grilled TAMBA chicken	¥ 2, 2 0 0
		Grilled OMI beef	
		Chuck rib 1 0 0	g ¥ 5, 8 0 0
		Sirloin 100	g ¥ 8, 4 0 0
		Tenderloin 1 0 0	g ¥10,000

A La Carte

Steamed Dish		Last Dish	
Deep-fried sesame tofu soaked in dashi broth		White rice	¥ 3 0 0
	¥ 2, 0 0 0	Grilled rice ball	¥ 4 0 0
Shrimp ball with clear soup		Rice ball (Grilled salmon or pickled plum) ¥ 4 0 0	
	¥ 2, 1 0 0		,
Stewed KUROGE Wagyu beef	¥4,800	Miso soup	¥ 5 0 0
		Meal set (White rice, Miso soup, Japanese pickle	
_			¥ 1, 0 0 0
<u>Tempura</u>		Nigiri sushi (6 kinds)	¥5,500
Seasonal vegetables tempura	¥ 2, 1 0 0	Buckwheat noodles	¥ 1, 5 0 0
		Inaniwa udon	¥ 1, 5 0 0
Japanese tiger prawn tempura	¥ 2, 7 0 0	<u>Dessert</u>	
Assorted tempura		Dessert of the day	¥ 8 0 0
	¥ 3, 0 0 0	Assorted seasonal fruits	¥ 1, 3 0 0
		Seasonal ice cream	¥ 1, 3 0 0