

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)

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| 【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 |
| 【Dessert】 | Dessert of the day |

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
【Dessert】	Dessert of the day

Hanasanshou

JPY18,000 (service charge and tax are included)

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| 【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 |
| 【Dessert】 | Dessert of the day |