

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,
Rice, Miso soup, Japanese pickles, Dessert

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, Simmered dish, Grilled 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)

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|----------------|---|
| 【Starter】 | Sweet pea and tofu jelly
Radish, Salmon roe, Umami, Wasabi |
| 【Soup】 | Steamed egg with seared Japanese conger eel
Gourd, Yuzu, Plum paste |
| 【Grilled dish】 | Salmon teriyaki
MANGANJI chili pepper
Stewed potato leaves
Vinegared mozuku seaweed
Deep-fried young sweetfish
Sweetened simmered fava beans
Wheat gluten bread |
| 【Side dish】 | KUROGE Wagyu beef sukiyaki |
| 【Last dish】 | 5 pieces of nigiri sushi
Japanese omelet, Miso soup, Vinegared ginger |
| 【Dessert】 | Dessert of the day |

Jyu

JPY11,500(service charge and tax are included)

【Starter】	Sweet pea and tofu jelly Radish, Salmon roe, Umami, Wasabi
【Appetizer】	Stewed potato leaves Vinegared mozuku seaweed Deep-fried young sweetfish Sweetened simmered fava beans KUJO green onion and cockle with scrambled egg Wheat gluten bread
【Soup】	Steamed egg with seared Japanese conger eel Gourd, Yuzu, Plum paste
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled dish】	Grilled sea bass Green pepper, Sweet potato with miso, Ginger
【Simmered dish】	Deep-fried and stewed eggplant Lotus roots, Wheat gluten bread, Chili pepper, Leaf bud
【Last dish】	Ginger and sea bream rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

Seasonal Kaiseki

JPY15,000(service charge and tax are included)

- 【Starter】** Sweet pea and tofu jelly
Radish, Crab meat, Salmon roe, Umami, Wasabi
- 【Appetizer】** Stewed potato leaves
Vinegared mozuku seaweed
Deep-fried young sweetfish
Sweetened simmered fava beans
KUJO green onion and cockle with scrambled egg
Wheat gluten bread
- 【Soup】** Fried Japanese conger eel
Sliced myoga ginger, Gourd, Yuzu, Plum paste
- 【Sashimi】** Assorted 3 kinds of fresh sashimi
- 【Grilled dish】** Grilled asparagus wrapped with scabbard fish
Chili pepper, Sweet potato with miso, Ginger
- 【Side dish】** Deep-fried fat greenling
Baby corn, Okura, Green onion, Spicy grated radish
- 【Last dish】** Ginger and sea bream rice
Miso soup, Japanese pickles
- 【Dessert】** Dessert of the day

Omi Beef Kaiseki

JPY15,000(service charge and tax are included)

【Starter】	Sweet pea and tofu jelly Radish, Crab meat, Salmon roe, Umami, Wasabi
【Appetizer】	Stewed potato leaves Vinegared mozuku seaweed Deep-fried young sweetfish Sweetened simmered fava beans KUJO green onion and cockle with scrambled egg Wheat gluten bread
【Soup】	Fried Japanese conger eel Sliced myoga ginger, Gourd, Yuzu, Plum paste
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Simmered dish】	Deep-fried and stewed eggplant Lotus roots, Wheat gluten bread, Chili pepper, Leaf bud
【Grilled dish】	Grilled OMI beef sirloin on rock salt
【Last dish】	Ginger and sea bream rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

Hanasanshou

JPY18,000 (service charge and tax are included)

【Starter】

Sweet pea and tofu jelly
Radish, Crab meat, Salmon roe, Umami, Wasabi

【Soup】

Fried Japanese conger eel
Sliced myoga ginger, Gourd, Yuzu, Plum paste

【Sashimi】

Assorted 3 kinds of fresh sashimi

【Grilled appetizer】

Grilled asparagus wrapped with scabbard fish
Sweet potato with miso, Ginger
Stewed potato leaves
Vinegared mozuku seaweed
Deep-fried young sweetfish
Sweetened simmered fava beans
KUJO green onion and cockle with scrambled egg
Wheat gluten bread

【Simmered dish】

Deep-fried fat greenling
Baby corn, Okura, Green onion, Spicy grated radish

【Side dish】

Grilled eggplant and conger eel
Sautéed foie gras, Chili pepper

【Recommended dish】

Steamed abalone and fruit totato jelly
Shiso leaf

【Last Dish】

Kettle-cooked salmon rice
Miso soup, Japanese pickles

【Dessert】

Dessert of the day

A La Carte

Appetizer

Japanese omelette roll	¥ 1, 2 0 0
Grilled fava beans with salt	¥ 1, 3 0 0
Assorted Japanese pickles	¥ 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 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	1 0 0 g	¥ 8, 4 0 0
Tenderloin	1 0 0 g	¥ 1 0, 0 0 0

A La Carte

Steamed Dish

Deep-fried eggplant	¥ 2, 1 0 0
Japanese conger eel and steamed egg tofu clear soup	¥ 2, 1 0 0
Stewed KUROGE Wagyu beef	¥ 4, 8 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