

# 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, 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

# Seasonal Kaiseki

**JPY15,000**(service charge and tax are included)

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

# Omi Beef Kaiseki

**JPY15,000**(service charge and tax are included)

<b>【Starter】</b>	Sweet pea and tofu jelly Radish, Crab meat, Salmon roe, Umami, Wasabi
<b>【Appetizer】</b>	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
<b>【Soup】</b>	Fried Japanese conger eel Sliced myoga ginger, Gourd, Yuzu, Plum paste
<b>【Sashimi】</b>	Assorted 3 kinds of fresh sashimi
<b>【Simmered dish】</b>	Deep-fried and stewed eggplant Lotus roots, Wheat gluten bread, Chili pepper, Leaf bud
<b>【Grilled dish】</b>	Grilled OMI beef sirloin on rock salt
<b>【Last dish】</b>	Ginger and sea bream rice Miso soup, Japanese pickles
<b>【Dessert】</b>	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