### 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

## Chef's Recommended Kaiseki

JPY16,000 (service charge and tax are included)

[Starter] Pureed corn and miso jelly with crab meat

[Clear Soup] Shrimp and eggplant clear soup

with winter melon, plum paste, and yuzu

[Grilled dish] Salmon teriyaki

Pumpkin sponge cake

Sweetened simmered sweet potato

Boiled seasoned bitter melon

Figs dressed with tofu

Simmered duck

Sweet long chili pepper

[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] Pureed corn and miso jelly with crab meat

[Appetizer] Japanese conger eel sushi

Pumpkin sponge cake

Sweetened simmered sweet potato

Boiled seasoned bitter melon

Figs dressed with tofu

Simmered duck

[Clear Soup] Shrimp and eggplant clear soup

with winter melon, plum paste, and yuzu

[Sashimi] Assorted 2 kinds of fresh sashimi

[Grilled dish] Dried sweetfish

with cracker, edamame, and citrus sudachi

[Simmered dish] Lotus root dumpling filled with pork belly

[Last dish] Octopus and Myoga ginger rice with shiso leaf

Miso soup, Japanese pickles

## Seasonal Kaiseki

JPY15,000 (service charge and tax are included)

[Starter] Pureed corn and miso jelly with crab meat

[Appetizer] Japanese conger eel sushi

Pumpkin sponge cake

Sweetened simmered sweet potato

Boiled seasoned bitter melon

Figs dressed with tofu

Simmered duck

[Clear Soup] Japanese conger eel

with water shield, plum paste, and yuzu

[Sashimi] Assorted 3 kinds of fresh sashimi

[Grilled dish] Grilled miso-marinated bonito

with foie gras miso eggplant and edamame

[Deep-fried dish] Sweetfish spring roll

[Last dish] Octopus and Myoga ginger rice with shiso leaf

Miso soup, Japanese pickles

## Omi Beef Kaiseki

JPY15,000 (service charge and tax are included)

[Starter] Pureed corn and miso jelly with crab meat

[Appetizer] Japanese conger eel sushi

Pumpkin sponge cake

Sweetened simmered sweet potato

Boiled seasoned bitter melon

Figs dressed with tofu

Simmered duck

[Clear Soup] Japanese conger eel

with water shield, plum paste, and yuzu

[Sashimi] Assorted 3 kinds of fresh sashimi

[Deep-fried dish] Sweetfish spring roll

[Grilled dish] Grilled OMI beef sirloin on rock salt

[Last dish] Octopus and Myoga ginger rice with shiso leaf

Miso soup, Japanese pickles

## Hanasanshou

JPY18,000 (service charge and tax are included)

[Starter] Pureed corn and miso jelly with crab meat

[Clear Soup] Japanese conger eel

with water shield, plum paste, and yuzu

[Sashimi] Assorted 3 kinds of fresh sashimi

[Grilled appetizer] Grilled miso-marinated bonito

Foie gras miso eggplant

Edamame

Japanese conger eel sushi Pumpkin sponge cake

Sweetened simmered sweet potato

Boiled seasoned bitter melon

Figs dressed with tofu

Simmered duck

(Simmered dish) Lotus root dumpling filled

with pork belly with shark's fin sauce

【Deep-fried dish】 Sweetfish spring roll

【Side dish】 Steamed abalone

[Last Dish] Grilled eel rice bowl with grated yam

Miso soup, Japanese pickles

# A La Carte

<u>Appetizer</u>		<u>Sashimi</u>			
Japanese omelette roll	¥ 1, 2 0 0	Assorted sashimi		¥ 4,	4 0 0
Boiled Edamame	¥ 1, 3 0 0	Blue fin tuna sashimi		¥ 5,	2 0 0
Assorted Japanese pickles	¥ 1, 3 0 0				
Ray fin	¥ 1, 5 0 0	Grilled Dish			
Deep-fried fish paste ball	¥ 1, 5 0 0	Grilled FUJISAN salmon t	eriyaki	¥ 2,	1 0 0
Assorted appetizers	¥ 3, 0 0 0	Grilled sea bream head		¥ 3,	0 0 0
		Grilled DAISEN chicken		¥ 2,	2 0 0
		Grilled OMI beef			
		Chuck rib	100g	¥ 5,	800
		Sirloin	100g	¥ 8,	4 0 0
		Tenderloin	100g	¥ 1 0,	0 0 0

## A La Carte

Steamed Dish		Last Dish		
Deep-fried eggplant	¥ 2, 0 0 0	White rice	¥ 3 0 0	
Shrimp and eggplant clear soup	¥ 2, 100	Grilled rice ball	¥ 4 0 0	
Stewed KUROGE Wagyu beef	¥ 4, 8 0 0	Rice ball (Grilled salmon or pickled plu	m) ¥ 4 0 0	
		Miso soup	¥ 5 0 0	
<u>Tempura</u>		Meal set (White rice, Miso soup, Japanese pickles)		
Seasonal vegetables tempura	¥ 2, 100		¥ 1, 000	
	. 2, 100	Nigiri sushi (6 kinds)	¥ 5, 5 0 0	
Japanese tiger prawn tempura	¥ 2, 7 0 0	Buckwheat noodles	¥ 1, 5 0 0	
		Inaniwa udon	¥ 1, 5 0 0	
Assorted tempura	¥ 3, 000	<u>Dessert</u>		
	•	Dessert of the day	¥ 8 0 0	
		Assorted seasonal fruits	¥ 1, 3 0 0	
		Seasonal ice cream	¥ 1, 3 0 0	