

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)

【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
【Dessert】	Dessert of the day

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
【Dessert】	Dessert of the day

Hanasanshou

JPY18,000(service charge and tax are included)

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