

# 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

¥15,000 (service charge and tax are included)

【Starter】	Steamed egg custard with yuba and sea urchin
【Appetizer】	Simmered monkfish liver Blowfish skin jelly Sweetened simmered chestnut Fried arrowhead Burdock root wrapped in conger eel Steamed ground chicken and chicken liver loaf
【Clear Soup】	Red snow crab ball soup
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled dish】	Grilled blackthroat seaperch with fried ginkgo nuts
【Deep-fried dish】	Deep-fried yellowtail with seasoned sauce
【Last dish】	Anno sweet potato and bacon rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

# Omi Beef Kaiseki

¥15,000 (service charge and tax are included)

【Starter】	Steamed egg custard with yuba and sea urchin
【Appetizer】	Simmered monkfish liver Blowfish skin jelly Sweetened simmered chestnut Fried arrowhead Burdock root wrapped in conger eel Steamed ground chicken and chicken liver loaf
【Clear Soup】	Red snow crab ball soup
【Sashimi】	Assorted 2 kinds of fresh sashimi
【Simmered dish】	Simmered turnip and duck
【Grilled dish】	Grilled OMI beef sirloin on rock salt
【Last dish】	Anno sweet potato and bacon rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

# Hanasanshou

¥18,000 (service charge and tax are included)

【Starter】	Steamed egg custard with yuba and sea urchin
【Clear Soup】	Red snapper clear soup
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled appetizer】	Grilled blackthroat seaperch with fried ginkgo nuts Simmered monkfish liver Blowfish skin jelly Sweetened simmered chestnut Fried arrowhead Burdock root wrapped in conger eel Steamed ground chicken and chicken liver loaf
【Simmered dish】	Simmered turnip and duck
【Deep-fried dish】	Deep-fried yellowtail with seasoned sauce
【Vinegared dish】	Grilled milt with ponzu sauce
【Last Dish】	Snow crab rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day