## Kaiseki

#### Chef's Recommended Kaiseki ¥16,000

Starter, Clear soup, Grilled dish, Sukiyaki, Sushi, Miso soup, Japanese pickles, Dessert

#### **Jyu** 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

**¥16,000**(service charge and tax are included)

[Starter]	Grilled sesame tofu
【Clear Soup】	Shrimp ball and plum-shaped daikon
【Grilled dish】	Teriyaki salmon Green pepper Black soybean sponge cake Sweetened simmered kumquat Steamed ground chicken loaf Dried persimmon rolls with cream cheese Boiled seasoned rapeseed blossoms
【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 ¥11,500(service charge and tax are included)

[Starter]	Grilled sesame tofu
【Appetizer】	Black soybean sponge cake Vinegared turnip Sweetened simmered kumquat Steamed ground chicken loaf Dried persimmon rolls with cream cheese Vinegared gizzard shad
【Clear Soup】	Shrimp ball and plum-shaped daikon
【Sashimi】	Assorted 2 kinds of fresh sashimi
【Grilled dish】	Grilled Spanish mackerel with white miso
[Simmered dish]	Stewed deep-fried yuba and tofu with crab thick starchy sauce
【Last dish】	Sea bream and fresh bamboo shoot rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

## Seasonal Kaiseki

\$15,000\$ (service charge and tax are included)

[Starter]	Grilled sesame tofu with sea urchin
【Appetizer】	Black soybean sponge cake Vinegared turnip Sweetened simmered kumquat Steamed ground chicken loaf Dried persimmon rolls with cream cheese Vinegared gizzard shad
【Clear Soup】	Shrimp ball and plum-shaped daikon
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled dish】	Grilled blackthroat seaperch with yuzu
【Deep-fried dish】	Fried Japanese taro and snow crab tempura
【Last dish】	Sea bream and fresh bamboo shoot rice Miso soup, Japanese pickles
【Dessert】	Dessert of the day

# Omi Beef Kaiseki

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

【Starter】	Grilled sesame tofu with sea urchin
【Appetizer】	Black soybean sponge cake Vinegared turnip Sweetened simmered kumquat Steamed ground chicken loaf Dried persimmon rolls with cream cheese Vinegared gizzard shad
【Clear Soup】	Shrimp ball and plum-shaped daikon
【Sashimi】	Assorted 2 kinds of fresh sashimi
[Simmered dish]	Stewed deep-fried yuba and tofu with crab thick starchy sauce
[Grilled dish]	Grilled OMI beef sirloin on rock salt
【Last dish】	Sea bream and fresh bamboo shoot rice Miso soup, Japanese pickles
[Dessert]	Dessert of the day

## Hanasanshou

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

[Starter]	Grilled sesame tofu with sea urchin
【Clear Soup】	Spiny lobster ball with plum-shaped daikon
【Sashimi】	Assorted 3 kinds of fresh sashimi
【Grilled appetizer】	Grilled blackthroat seaperch with yuzu Vinegared turnip with caviar Black soybean sponge cake Sweetened simmered kumquat Steamed ground chicken loaf Dried persimmon rolls with cream cheese Vinegared gizzard shad Boiled seasoned rapeseed blossoms
[Simmered dish]	Stewed deep-fried yuba and tofu with crab thick starchy sauce
【Deep-fried dish】	Fried Japanese taro and snow crab tempura
【Vinegared dish】	Simmered duck with burdock sauce
【Last Dish】	Sea bream and fresh bamboo shoot rice with salmon roe Miso soup, Japanese pickles
[Dessert]	Dessert of the day

## A La Carte

#### **Appetizer** <u>Sashimi</u> ¥4,600 Japanese omelette roll ¥1, 200 Assorted sashimi ¥1, 300 Blue fin tuna sashimi ¥5,800 **Boiled Edamame** Assorted Japanese pickles ¥1, 300 Ray fin ¥1, 500 **Grilled Dish** Deep-fried fish paste ball ¥1, 500 Grilled FUJISAN salmon teriyaki ¥2, 300 Grilled DAISEN chicken ¥2, 200 Grilled OMI beef Sirloin 100g ¥10,000

Tenderloin	100g	¥13,	000

## A La Carte

#### **Steamed Dish**

#### <u>Last Dish</u>

Seasonal ice cream

¥1, 300

Stewed deep-fried yuba and tofu		White rice	¥300
with crab thick starchy sauce	¥2,000	Grilled rice ball	¥400
Clear soup with shrimp ball	¥2, 100	Miso soup	¥500
Stewed KUROGE Wagyu beef	¥5,200	Meal set (White rice, Miso soup, Japanese pickles)	
			¥1,000
Oil Dish		Nigiri sushi (6 kinds)	¥5, 500
		Buckwheat noodles	¥1, 500
Fried DAISEN chicken	¥2, 300	Inaniwa udon	¥1,500
Seasonal vegetables tempura	¥2, 100		,
Japanese tiger prawn tempura	¥3, 100	<u>Dessert</u>	
Assorted tempura	¥3,200	Dessert of the day	¥800
		Assorted seasonal fruits	¥1, 300