Hanasanshou

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

[Starter] Fava bean and sesame tofu

Crab meat / Salmon roe / Sweetened simmered fava beans /

Umami dashi / Cherry blossom pickles

[Clear soup] Boiled fat greenling with bamboo shoots

(Sashimi) Seasonal assortment(3 types)

[Grilled dish] Grilled cherry salmon with salted malt

Fried chili pepper / Butterbur leaf & Sakura shrimps / Marinated red sea bream sushi /

Vinegared mozuku seaweed / Sweetened boiled pond smelt /

Cherry blossom leaf and cheese jelly / Wheat gulten bread with miso / Stewed firefly squid

(Simmered dish) Shrimp wrapped in lily bulb bun

[Deep-fried dish] Shiba shrimp with cherry blossom leaf tempura

[Extra dish] Pen shell and squid with herb

[Last dish] Kettle-cooked bamboo shoot and stewed beef rice

Miso soup / Japanese pickles

[Dessert] Dessert of the day

Omi beef kaiseki

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

[Starter] Fava bean and sesame tofu

Crab meat / Salmon roe / Sweetened simmered fava beans /

Umami dashi / Cherry blossom pickles

[Appetizer] Marinated red sea bream sushi / Vinegared mozuku seaweed / Sweetened boiled pond smelt /

Cherry blossom leaf and cheese jelly / Wheat gulten bread with miso / Stewed firefly squid

[Clear soup] Icefish ball with bamboo shoots

【Sashimi】 Seasonal assortment(2 types)

(Simmered dish) Shrimp wrapped in lily bulb bun

[Grilled dish] Grilled OMI beef sirloin

[Last dish]

Bamboo shoot and stewed beef rice

Miso soup / Japanese pickles

[Dessert of the day

Seasonal kaiseki

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

[Starter] Fava bean and sesame tofu

Crab meat / Salmon roe / Sweetened simmered fava beans /

Umami dashi / Cherry blossom pickles

[Appetizer] Marinated red sea bream sushi / Vinegared mozuku seaweed / Sweetened boiled pond smelt /

Cherry blossom leaf and cheese jelly / Wheat gulten bread with miso / Stewed firefly squid

[Clear soup] Boiled fat greenling with bamboo shoots

[Sashimi] Seasonal assortment(3 types)

[Grilled dish] Grilled cherry salmon with salted malt

fried chili pepper / butterbur leaf & Sakura shrimps

[Deep-fried dish] Shiba shrimp with cherry blossom leaf tempura

[Last dish]

Bamboo shoot and stewed beef rice

Miso soup / Japanese pickles

[Dessert of the day