

Hanasanshou

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

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| 【Starter】 | Pureed corn with yuba, okra, and sea urchin |
| 【Clear soup】 | Pike conger and white taro stems clear soup |
| 【Sashimi】 | Seasonal assortment(3 types) |
| 【Grilled dish】 | Grilled scabbard fish with rock salt
Soaked deep-fried Manganji chili pepper / Citrus sudachi /
Simmered deep-fried lotus root / Deep-fried young sweetfish coated with crispy rice cracker /
Sweetened tomato jelly / Egg sponge cake with Japanese pepper /
Cherry-shaped cream cheese / Dried sand borer / Simmered sweet potato |
| 【Simmered dish】 | Steamed and simmered bonito with new potatoes |
| 【Deep-fried dish】 | Deep-fried Kamo eggplant stuffed with minced shrimp |
| 【Extra dish】 | Duck prosciutto and fig |
| 【Last dish】 | Kettle-cooked salmon rice
Miso soup / Japanese pickles |
| 【Dessert】 | Dessert of the day |

Omi beef kaiseki

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

【Starter】

Pureed corn with yuba, okra, and sea urchin

【Appetizer】

Simmered deep-fried lotus root
Deep-fried young sweetfish coated with crispy rice cracker
Sweetened tomato jelly
Egg sponge cake with Japanese pepper
Cherry-shaped cream cheese
Dried sand borer

【Clear soup】

Pike conger and white taro stems clear soup

【Sashimi】

Seasonal assortment(2 types)

【Simmered dish】

Steamed and simmered bonito with new potatoes

【Grilled dish】

Grilled Omi beef sirloin

【Last dish】

Young ginger and sea bream rice
Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Seasonal kaiseki

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

【Starter】

Pureed corn with yuba, okra, and sea urchin

【Appetizer】

Simmered deep-fried lotus root
Deep-fried young sweetfish coated with crispy rice cracker
Sweetened tomato jelly
Egg sponge cake with Japanese pepper
Cherry-shaped cream cheese
Dried sand borer

【Clear soup】

Pike conger and white taro stems clear soup

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Grilled scabbard fish with rock salt
Soaked deep-fried Manganji chili pepper / Simmered sweet potato / Citrus sudachi

【Deep-fried dish】

Deep-fried Kamo eggplant stuffed with minced shrimp

【Last dish】

Young ginger and sea bream rice
Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Private room special kaiseki

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

【Starter】	Pureed corn with yuba and okra
【Clear soup】	Pike conger and white taro stems clear soup
【Sashimi】	Seasonal assortment(2 types)
【Tempura】	Shrimp and seasonal vegetable tempura
【Grilled dish】	Grilled Omi beef
【Last dish】	5 pieces of nigiri sushi Japanese omelet / Miso soup / Vinegared ginger
【Dessert】	Seasonal fruit and ice cream