

Chef's recommended kaiseki

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

【Starter】

Pureed corn with yuba and okra

【Clear soup】

Pike conger and white taro stems clear soup

【Grilled dish】

Teriyaki salmon

Green pepper

Simmered deep-fried lotus root

Deep-fried young sweetfish coated with crispy rice cracker

Cherry-shaped cream cheese

Dried sand borer

Simmered sweet potato

【Side dish】

Kuroge wagyu beef sukiyaki

【Last dish】

5 pieces of nigiri sushi

Japanese omelet / Miso soup / Vinegared ginger

【Dessert】

Assorted seasonal fruits

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

Jyu

¥11,500 (service charge and tax are included)

【Starter】

Pureed corn with yuba and okra

【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)

【Grilled dish】

Grilled sea bass with Japanese water pepper sauce
Soaked deep-fried Manganji chili pepper / Simmered sweet potato

【Simmered dish】

Steamed and simmered bonito with new potatoes

【Last dish】

Young ginger and sea bream rice
Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Appetizer

Japanese omelet roll	¥ 1, 2 0 0
Boiled fava beans	¥ 1, 3 0 0
Assorted Japanese pickles	¥ 1, 3 0 0
Ray fin	¥ 1, 5 0 0
Deep-fried fish paste ball	¥ 1, 5 0 0

Soup

Pike conger and white taro stems clear soup	¥ 2, 3 0 0
Miso soup	¥ 5 0 0

Sashimi

Assorted sashimi	¥ 4, 6 0 0
Blue fin tuna sashimi	¥ 5, 8 0 0

Grilled dish

Grilled Beni-Fuji salmon teriyaki	¥ 2, 3 0 0
Grilled Daisen chicken	¥ 2, 2 0 0
Grilled Omi beef	
Sirloin	1 0 0 g ¥ 1 0, 0 0 0
Tenderloin	1 0 0 g ¥ 1 3, 0 0 0

Steamed dish

Steamed and simmered bonito with new potatoes	¥ 2, 0 0 0
Kuroge wagyu beef sukiyaki	¥ 5, 2 0 0

Tempura & Deep-fried dish

Fried DAISEN chicken	¥ 2, 3 0 0
Seasonal vegetables tempura	¥ 2, 1 0 0
Japanese tiger prawn tempura	¥ 3, 1 0 0
Assorted tempura	¥ 3, 2 0 0

Last dish

White rice	¥ 3 0 0
Grilled rice ball	¥ 4 0 0
Miso soup	¥ 5 0 0
Meal set (White rice, Miso soup, Japanese pickles)	¥ 1, 0 0 0
Nigiri sushi (6 kinds)	¥ 5, 5 0 0
Buckwheat noodles	¥ 1, 5 0 0
Inaniwa udon	¥ 1, 5 0 0

Dessert

Dessert of the day	¥ 8 0 0
Assorted seasonal fruits	¥ 1, 3 0 0
Seasonal ice cream	¥ 1, 3 0 0