

# Hanasanshou

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

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|-------------------|---|
| 【Starter】         | Soy milk and potato jelly with crab meat and caviar   |
| 【Clear soup】      | Matsutake mushroom and pike conger soup   |
| 【Sashimi】         | Seasonal assortment(3 types)  |
| 【Grilled dish】    | Grilled Shinshu salmon marinated in smoked soy sauce<br>Boiled seasoned Okinawan spinach / Sweetfish dried with pepper herb<br>Braised octopus / Steamed duck breast / Simmered edamame<br>Winter melon noodles / Manganji pepper |
| 【Simmered dish】   | Simmered winter melon with abalone  |
| 【Deep-fried dish】 | Conger eel tempura with boiled seasoned eggplant  |
| 【Extra dish】      | Pickled pike conger and cucumber  |
| 【Last dish】       | Kettle-cooked corn and plum rice with grilled eel<br>Miso soup / Japanese pickles   |
| 【Dessert】         | Dessert of the day  |

# Omi beef kaiseki

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

## 【Starter】

Soy milk and potato jelly with crab meat

## 【Appetizer】

Boiled seasoned Okinawan spinach  
Sweetfish dried with pepper herb  
Braised octopus  
Steamed duck breast  
Simmered edamame  
Winter melon noodles

## 【Clear soup】

Pike conger and egg custard soup

## 【Sashimi】

Seasonal assortment(2 types)

## 【Simmered dish】

Simmered winter melon with shrimp

## 【Grilled dish】

Grilled Omi beef sirloin

## 【Last dish】

Corn and plum rice with shiso leaf  
Miso soup / Japanese pickles

## 【Dessert】

Dessert of the day

# Seasonal kaiseki

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

## 【Starter】

Soy milk and potato jelly with crab meat

## 【Appetizer】

Boiled seasoned Okinawan spinach  
Sweetfish dried with pepper herb  
Braised octopus  
Steamed duck breast  
Simmered edamame  
Winter melon noodles

## 【Clear soup】

Matsutake mushroom and pike conger soup

## 【Sashimi】

Seasonal assortment(3 types)

## 【Grilled dish】

Grilled Shinshu salmon marinated in smoked soy sauce

## 【Deep-fried dish】

Conger eel tempura with boiled seasoned eggplant

## 【Last dish】

Corn and plum rice with shiso leaf  
Miso soup / Japanese pickles

## 【Dessert】

Dessert of the day

# Private room special kaiseki

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

【Starter】	Soy milk and potato jelly with crab meat
【Clear soup】	Pike conger and egg custard 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