

Hanasanshou

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

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|-------------------|--|
| 【Starter】 | Grilled eggplant with sesame tofu |
| 【Clear soup】 | Steamed Matsutake mushrooms and pike conger in pot |
| 【Sashimi】 | Seasonal assortment(3 types) |
| 【Grilled dish】 | Grilled Matsutake mushrooms wrapped in barracuda on cedar plank
Turnip Sudachi / Steamed egg and pumpkin loaf
/ Simmered pacific saury with Japanese pepper
/ Sauteed Enoki mushrooms with walnuts
/ Grilled millet gluten with miso / Steamed taro / Ginkgo nuts
/ Marinated cheese in kyoto-style / Skewer Chrysanthemum / Deep-fried lotus roots |
| 【Simmered dish】 | Braised KIRISHIMA pork with black rice |
| 【Deep-fried dish】 | Deep fried matsutake mushroom |
| 【Extra dish】 | Steamed egg custard with softshell turtle |
| 【Last dish】 | Kettle-cooked Chestnut and Porcini mushroom rice
Miso soup / Japanese pickles |
| 【Dessert】 | Dessert of the day |

Omi beef kaiseki

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

【Starter】

Grilled eggplant with sesame tofu

【Appetizer】

Steamed egg and pumpkin loaf
Simmered pacific saury with Japanese pepper
Sauteed Enoki mushrooms with walnuts
Grilled millet gluten with miso
Steamed taro
Deep-fried lotus roots

【Clear soup】

Crab dumpling

【Sashimi】

Seasonal assortment(2 types)

【Simmered dish】

Braised KIRISHIMA pork with black rice

【Grilled dish】

Grilled Omi beef sirloin

【Last dish】

Chestnut and mushroom rice
Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Seasonal kaiseki

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

【Starter】

Grilled eggplant with sesame tofu

【Appetizer】

Steamed egg and pumpkin loaf
Simmered pacific saury with Japanese pepper
Sauteed Enoki mushrooms with walnuts
Grilled millet gluten with miso
Steamed taro
Deep-fried lotus roots

【Clear soup】

Crab dumpling

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Grilled Matsutake mushrooms wrapped in barracuda on cedar plank

【Deep-fried dish】

Deep fried matsutake mushroom

【Last dish】

Chestnut and mushroom rice
Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Private room special kaiseki

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

【Starter】	Grilled eggplant with sesame tofu
【Clear soup】	Crab dumpling
【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