

Chef's recommended kaiseki

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

【Starter】

Monkfish liver tofu
Pickled vegetables / Ponzu Jelly / Sprouts

【Clear soup】

Steamed red snapper in sake
SHOGIIN turnip / Uguisu greens / Yuzu / Seaweed

【Grilled dish】

Teriyaki salmon
Green pepper
Deep-fried burdock fan
Grilled millet gluten with miso
Arrowhead rice cracker
Sweet potato dumpling
Carrot sponge cake

【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)

【Starter】

Monkfish liver tofu
Pickled vegetables / Ponzu Jelly / Caviar / Sprouts

【Clear soup】

Steamed red snapper in sake
SHOGGIN turnip / Dried mullet roe / Uguisu greens / Yuzu / Seaweed

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Grilled butterfish marinated in KYOTO-style miso
Grilled SHIMONITA leek marinated in broth / Citrus sudachi / FUSHIMI chili pepper
Chrysanthemum and blowfish skin jelly / Simmered duck in vinegar / Deep-fried burdock fan
Sweet potato dumpling / Carrot sponge cake / Arrowhead rice cracker

【Steamed dish】

Steamed milt and lily bulb in yuzu cup
Thick starchy sauce / Wasabi

【Deep-fried dish】

Deep-fried tilefish with crisped scales
Japanese taro / KUJO green onion / Dashi sauce for deep-fried dish / Ginger

【Extra dish】

Stuffed crab shell
TOSA vinegar jelly / Shiso flower / Shiso leaf

【Last dish】

Kettle-cooked Salmon and mushroom rice
Perilla / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Omi beef kaiseki

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

【Starter】

Monkfish liver tofu
Pickled vegetables / Ponzu Jelly / Caviar / Sprouts

【Appetizer】

Chrysanthemum and blowfish skin jelly
Simmered duck in vinegar
Deep-fried burdock fan
Sweet potato dumpling
Carrot sponge cake
Arrowhead rice cracker

【Clear soup】

Steamed red snapper in sake
SHOGOIN turnip / Uguisu greens / Yuzu / Seaweed

【Sashimi】

Seasonal assortment(2 types)

【Steamed dish】

Steamed codfish and raw wheat gluten with lily bulb
Thick starchy sauce / Wasabi

【Grilled dish】

Grilled Omi beef sirloin

【Last dish】

Salmon and mushroom rice
Perilla / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Seasonal kaiseki

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

【Starter】

Monkfish liver tofu
Pickled vegetables / Ponzu Jelly / Caviar / Sprouts

【Appetizer】

Chrysanthemum and blowfish skin jelly
Simmered duck in vinegar
Deep-fried burdock fan
Sweet potato dumpling
Carrot sponge cake
Arrowhead rice cracker

【Clear soup】

Steamed red snapper in sake
SHOGOIN turnip / Dried mullet roe / Uguisu greens / Yuzu / Seaweed

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Grilled butterfish marinated in KYOTO-style miso
Grilled millet gluten with miso / Grilled SHIMONITA leek marinated in broth
Citrus sudachi / FUSHIMI chili pepper

【Deep-fried dish】

Deep-fried tilefish with crisped scales
Japanese taro / KUJO green onion / Dashi sauce for deep-fried dish / Ginger

【Last dish】

Salmon and mushroom rice
Perilla / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Jyu

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

【Starter】

Monkfish liver tofu
Pickled vegetables / Ponzu Jelly / Sprouts

【Appetizer】

Chrysanthemum and blowfish skin jelly
Simmered duck in vinegar
Deep-fried burdock fan
Sweet potato dumpling
Carrot sponge cake
Arrowhead rice cracker

【Clear soup】

Steamed red snapper in sake
SHOGOIN turnip / Uguisu greens / Yuzu / Seaweed

【Sashimi】

Seasonal assortment(2 types)

【Grilled dish】

Grilled Spanish mackerel with miso and yuzu
Grilled SHIMONITA leek marinated in broth / Citrus sudachi

【Steamed dish】

Steamed codfish and raw wheat gluten with lily bulb
Thick starchy sauce / Wasabi

【Last dish】

Salmon and mushroom rice
Perilla / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Appetizer

Boiled edamame	¥ 1, 3 0 0
Assorted Japanese pickles	¥ 1, 3 0 0
Deep-fried fish paste ball	¥ 1, 5 0 0

Soup

Miso soup	¥ 5 0 0
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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, 3 0 0
Grilled Omi beef	
Sirloin	1 0 0 g ¥ 1 0, 5 0 0
Tenderloin	1 0 0 g ¥ 1 3, 5 0 0

Steamed dish

Steamed codfish and raw wheat gluten with lily bulb	¥ 2, 8 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, 3 0 0
Japanese tiger prawn tempura	¥ 3, 2 0 0
Assorted tempura	¥ 3, 5 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

Dessert

Dessert of the day	¥ 8 0 0
Assorted seasonal fruits	¥ 1, 5 0 0
Seasonal ice cream	¥ 1, 3 0 0