

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

Private room special kaiseki

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

【Starter】

Monkfish liver tofu
Pickled vegetables / Ponzu Jelly / Sprouts

【Clear soup】

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

【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