

Chef's recommended kaiseki

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

【Starter】

Steamed sea bream and turnip
Thick starchy sauce / Wasabi / Five-colored rice crackers

【Clear soup】

Soft cod roe and yuba fish cake
Plum blossom-shaped daikon and carrot
Shiitake mushroom / Uguisu greens / Yuzu citrus

【Grilled dish】

Teriyaki salmon
Shishito pepper
Simmered shrimp in Shiba style
Mashed sweet black soybeans
Fried arrowhead chips
Foie gras Matsukaze style
Vinegared lotus root

【Side dish】

Kuroge wagyu beef sukiyaki

【Last dish】

5 pieces of nigiri sushi
Japanese omelet / Miso soup / Vinegared ginger

【Dessert】

Assorted seasonal fruits

Hanasanshou

¥20,000 (service charge and tax are included)

【Starter】

Steamed sea bream and turnip
Thick starchy sauce / Wasabi / Five-colored rice crackers

【Clear soup】

Soft cod roe and yuba fish cake
Plum blossom-shaped daikon and carrot
Shiitake mushroom / Uguisu greens / Yuzu citrus

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Grilled sablefish marinated in KYOTO-style miso
Kumquat compote / Pickled ginger / Simmered shrimp in Shiba style
Herring roe wrapped in sprout / Mashed sweet black soybeans
Vinegared lotus root / Foie gras Matsukaze style / Rapeseed blossoms wrapped in salmon
Sweetened boiled pond smelt / Dried mullet roe / Fried arrowhead chips

【Simmered dish】

Taro with crab sauce
Shredded yuzu

【Deep-fried dish】

Deep-fried pufferfish with aromatic seasoning
Dashi sauce / Grated daikon with chili / FUSHIMI chili pepper

【Extra dish】

Steamed crab and lily bulb egg custard
Japanese parsley

【Last dish】

Sea bream and burdock rice
Salmon roe / Japanese parsley / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Omi beef kaiseki

¥17,000(service charge and tax are included)

【Starter】

Steamed sea bream and turnip
Thick starchy sauce / Wasabi / Five-colored rice crackers

【Appetizer】

Simmered shrimp in Shiba style
Herring roe wrapped in sprout / Candied dried sardines
Mashed sweet black soybeans / Vinegared lotus root
Foie gras Matsukaze style / Fried arrowhead chips
Rapeseed blossoms wrapped in salmon
Dried mullet roe / Sweetened boiled pond smelt

【Clear soup】

Soft cod roe and yuba fish cake
Plum blossom-shaped daikon and carrot
Shiitake mushroom / Uguisu greens / Yuzu citrus

【Sashimi】

Seasonal assortment(2 types)

【Simmered dish】

Taro with crab sauce
Shredded yuzu

【Grilled dish】

Grilled Omi beef sirloin

【Last dish】

Sea bream and burdock rice
Salmon roe / Japanese parsley / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Seasonal kaiseki

¥17,000 (service charge and tax are included)

【Starter】

Steamed sea bream and turnip
Thick starchy sauce / Wasabi / Five-colored rice crackers

【Appetizer】

Simmered shrimp in Shiba style
Herring roe wrapped in sprout / Candied dried sardines
Mashed sweet black soybeans / Vinegared lotus root
Foie gras Matsukaze style / Fried arrowhead chips
Rapeseed blossoms wrapped in salmon
Dried mullet roe / Sweetened boiled pond smelt

【Clear soup】

Soft cod roe and yuba fish cake
Plum blossom-shaped daikon and carrot
Shiitake mushroom / Uguisu greens / Yuzu citrus

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Grilled sablefish marinated in KYOTO-style miso
Kumquat compote / Deep-fried taro with miso glaze / Sudachi citrus / Pickled ginger

【Deep-fried dish】

Deep-fried pufferfish with aromatic seasoning
Dashi sauce / Grated daikon with chili / FUSHIMI chili pepper

【Last dish】

Sea bream and burdock rice
Salmon roe / Japanese parsley / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Jyu

¥14,000(service charge and tax are included)

【Starter】

Steamed sea bream and turnip
Thick starchy sauce / Wasabi / Five-colored rice crackers

【Appetizer】

Simmered shrimp in Shiba style
Herring roe wrapped in sprout
Candied dried sardines
Mashed sweet black soybeans
Vinegared lotus root
Foie gras Matsukaze style
Fried arrowhead chips

【Clear soup】

Soft cod roe and yuba fish cake
Plum blossom-shaped daikon and carrot
Shiitake mushroom / Uguisu greens / Yuzu citrus

【Sashimi】

Seasonal assortment(2 types)

【Grilled dish】

Grilled Spanish mackerel with miso and yuzu marinade
Kumquat compote / FUSHIMI chili pepper / Sudachi citrus / Pickled ginger

【Simmered dish】

Taro with crab sauce
Shredded yuzu

【Last dish】

Sea bream and burdock rice
Salmon roe / Japanese parsley / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Appetizer

Boiled edamame	¥ 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

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 Akafuji 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

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

Assorted seasonal fruits ¥ 1, 5 0 0

Seasonal ice cream ¥ 1, 3 0 0