

Chef's recommended kaiseki

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

【Starter】

Grilled sesame tofu
Sesame cream / 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
Black soybean sponge cake
Foie gras Matsukaze style
Vinegared lotus root
Marinated pond smelt Nanban style
Deep-fried butterbur sprout

【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】

Grilled sesame tofu
Sesame cream / Wasabi / Steamed sea urchin / 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 / Black soybean sponge cake / Foie gras Matsukaze style
Vinegared lotus root / Marinated pond smelt Nanban style
Rapeseed blossoms wrapped in salmon / Dried mullet roe / Deep-fried butterbur sprout

【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 milt marinated with kelp, grilled with smoked soy sauce
Sudachi citrus

【Last dish】

Kettle-cooked SHIMONITA leek and simmered beef rice
Japanese parsley / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Omi beef kaiseki

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

【Starter】

Grilled sesame tofu
Sesame cream / Wasabi / Steamed sea urchin / Five-colored rice crackers

【Appetizer】

Black soybean sponge cake
Foie gras Matsukaze style
Vinegared lotus root
Marinated pond smelt Nanban style
Rapeseed blossoms wrapped in salmon
Dried mullet roe
Deep-fried butterbur sprout

【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】

SHIMONITA leek and DAISEN chicken rice
Japanese parsley / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Seasonal kaiseki

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

【Starter】

Grilled sesame tofu
Sesame cream / Wasabi / Steamed sea urchin / Five-colored rice crackers

【Appetizer】

Black soybean sponge cake
Foie gras Matsukaze style
Vinegared lotus root
Marinated pond smelt Nanban style
Rapeseed blossoms wrapped in salmon
Dried mullet roe
Deep-fried butterbur sprout

【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

【Deep-fried dish】

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

【Last dish】

SHIMONITA leek and DAISEN chicken rice
Japanese parsley / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Jyu

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

【Starter】

Grilled sesame tofu
Sesame cream / Wasabi / Five-colored rice crackers

【Appetizer】

Black soybean sponge cake
Foie gras Matsukaze style
Vinegared lotus root
Marinated pond smelt Nanban style
Rapeseed blossoms wrapped in salmon
Deep-fried butterbur sprout

【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

【Simmered dish】

Taro with crab sauce
Shredded yuzu

【Last dish】

SHIMONITA leek and DAISEN chicken rice
Japanese parsley / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Appetizer

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|----------------------------|------------|
| Boiled fava beans | ¥ 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

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| Miso soup | ¥ 5 0 0 |
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Sashimi

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|-----------------------|------------|
| Assorted sashimi | ¥ 4, 6 0 0 |
| Blue fin tuna sashimi | ¥ 5, 8 0 0 |

Grilled dish

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|---------------------------------|----------------------|
| 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

Dessert of the day ¥ 8 0 0

Assorted seasonal fruits ¥ 1, 5 0 0

Seasonal ice cream ¥ 1, 3 0 0