

# 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  
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

Boiled fava beans	¥ 1, 300
Assorted Japanese pickles	¥ 1, 300
Ray fin	¥ 1, 500
Deep-fried fish paste ball	¥ 1, 500

## Soup

Miso soup	¥ 500
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## Sashimi

Assorted sashimi	¥ 4, 600
Blue fin tuna sashimi	¥ 5, 800

## Grilled dish

Grilled Akafuji salmon teriyaki	¥ 2, 300		
Grilled Daisen chicken	¥ 2, 300		
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, 200

### Tempura & Deep-fried dish

Fried DAISEN chicken      ¥ 2, 300

Seasonal vegetables tempura      ¥ 2, 300

Japanese tiger prawn tempura      ¥ 3, 200

Assorted tempura      ¥ 3, 500

### Last dish

White rice      ¥ 300

Grilled rice ball      ¥ 400

Miso soup      ¥ 500

Meal set (White rice, Miso soup, Japanese pickles)  
¥ 1, 000

### Dessert

Dessert of the day      ¥ 800

Assorted seasonal fruits      ¥ 1, 500

Seasonal ice cream      ¥ 1, 300