

# 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, 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**

Dessert of the day                                      ¥ 8 0 0

Assorted seasonal fruits                              ¥ 1, 5 0 0

Seasonal ice cream                                      ¥ 1, 3 0 0