

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

Private room special kaiseki

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

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| 【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 |
| 【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 |