

# 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)

【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