



## Chef's recommended kaiseki

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

**【Starter】**

Sakura soy milk custard  
Stewed firefly squid / Hyuganatsu citrus jelly / Sprouts



**【Clear soup】**

Egg tofu  
Boiled icefish / Sakura-shaped daikon / Bamboo shoot  
Bracken fern / Leaf bud

**【Grilled dish】**

Teriyaki salmon / Green pepper / Vinegared mozuku seaweed with herring roe  
Sakura leaf and cream cheese terrine / Sweetened simmered fava beans  
Simmered snap peas / Wheat gluten bread with miso

**【Side dish】**

Kuroge wagyu beef sukiyaki

**【Last dish】**

5 pieces of nigiri sushi  
Japanese omelet / Miso soup / Vinegared ginger

**【Dessert】**

Assorted seasonal fruits





# Hanasanshou -Sakura Kaiseki-

¥18,000(service charge and tax are included)

- 【Starter】** Sakura soy milk custard  
Stewed firefly squid / Hyuganatsu citrus jelly / Caviar
  - 【Clear soup】** Egg tofu  
Boiled fat greenling / Sakura-shaped daikon / Bamboo shoot  
Bracken fern / Leaf bud
  - 【Sashimi】** Seasonal assortment(3 types)
  - 【Grilled dish】** Grilled cherry salmon with canola flower  
Vinegared mozuku seaweed with herring roe / Conger eel roll  
Sakura leaf and cream cheese terrine / Sweetened simmered fava beans  
Sea bream sushi with egg yolk / Fiddlehead fern with shichimi  
Simmered snap peas / Wheat gluten bread with miso
  - 【Simmered dish】** Potato dumpling with silver sauce stuffed with minced duck  
Petal-shaped lily bulb / Wasabi
  - 【Deep-fried dish】** Tempura of sakura shrimp dumpling  
Angelica tree shoot / Tempura dipping sauce
  - 【Extra dish】** Roasted Wagyu beef marinated with sakura leaf  
Sudachi citrus
  - 【Last dish】** Bamboo shoots and surf clam rice  
Leaf bud / Butterbur / Miso soup / Japanese pickles
  - 【Dessert】** Dessert of the day
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# Omi beef kaiseki

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

**【Starter】**

Sakura soy milk custard  
Stewed firefly squid / Hyuganatsu citrus jelly / Caviar

**【Appetizer】**

Vinegared mozuku seaweed with herring roe / Conger eel roll  
Sakura leaf and cream cheese terrine / Sweetened simmered fava beans  
Sea bream sushi with egg yolk / Fiddlehead fern with shichimi

**【Clear soup】**

Egg tofu  
Boiled icefish / Sakura-shaped daikon / Bamboo shoot  
Bracken fern / Leaf bud

**【Sashimi】**

Seasonal assortment(2 types)

**【Simmered dish】**

Potato dumpling with silver sauce stuffed with minced duck  
Petal-shaped lily bulb / Wasabi

**【Grilled dish】**

Grilled Omi beef sirloin

**【Last dish】**

Bamboo shoots and simmered beef rice  
Butterbur / Miso soup / Japanese pickles

**【Dessert】**

Dessert of the day



# Seasonal kaiseki

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

**【Starter】**

Sakura soy milk custard  
Stewed firefly squid / Hyuganatsu citrus jelly / Caviar

**【Appetizer】**

Vinegared mozuku seaweed with herring roe  
Conger eel roll  
Sakura leaf and cream cheese terrine  
Sweetened simmered fava beans  
Sea bream sushi with egg yolk  
Fiddlehead fern with shichimi

**【Clear soup】**

Egg tofu  
Boiled fat greenling / Sakura-shaped daikon / Bamboo shoot  
Bracken fern / Leaf bud

**【Sashimi】**

Seasonal assortment (3 types)

**【Grilled dish】**

Grilled cherry salmon with canola flower  
Simmered snap peas / Wheat gluten bread with miso

**【Deep-fried dish】**

Tempura of sakura shrimp dumpling  
Angelica tree shoot / Tempura dipping sauce

**【Last dish】**

Bamboo shoots and simmered beef rice  
Butterbur / Miso soup / Japanese pickles

**【Dessert】**

Dessert of the day



# Jyu

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

**【Starter】**

Sakura soy milk custard  
Stewed firefly squid / Hyuganatsu citrus jelly / Sprouts

**【Appetizer】**

Vinegared mozuku seaweed with herring roe  
Conger eel roll  
Sakura leaf and cream cheese terrine  
Sweetened simmered fava beans  
Sea bream sushi with egg yolk  
Fiddlehead fern with shichimi

**【Clear soup】**

Egg tofu  
Boiled icefish / Sakura-shaped daikon / Bamboo shoot  
Bracken fern / Leaf bud

**【Sashimi】**

Seasonal assortment(2 types)

**【Grilled dish】**

Grilled Spanish mackerel with canola flower  
Simmered snap peas / Wheat gluten bread with miso

**【Simmered dish】**

Potato dumpling with silver sauce stuffed with minced duck  
Petal-shaped lily bulb / Wasabi

**【Last dish】**

Bamboo shoots and simmered beef rice  
Butterbur / 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 1, 5 0 0
Tenderloin	1 0 0 g    ¥ 1 5, 0 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

Nigiri sushi (6 kinds)                              ¥ 5, 5 0 0

## Dessert

Dessert of the day                                      ¥ 8 0 0

Assorted seasonal fruits                              ¥ 1, 5 0 0

Seasonal ice cream                                      ¥ 1, 3 0 0

