

Hanasanshou

¥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

Omi beef kaiseki

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

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| 【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

Private room special kaiseki

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

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| 【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 |
| 【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 |