

Chef's recommended kaiseki

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

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| 【Starter】 | Pureed yuba soup Chilled sweet corn sauce |
| 【Clear soup】 | Green pea sesame tofu Seared pike conger Winter melon / Water shield / Yuzu |
| 【Grilled dish】 | Teriyaki salmon Green chili pepper Taro stem with sesame dressing Matcha sponge cake Sweet simmered Japanese sweet potato Crispy sweet soy-glazed river shrimp Myoga pickled in plum vinegar |
| 【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】** Pureed yuba soup
Chilled sweet corn sauce / Sea urchin
- 【Clear soup】** Pike conger coated with kudzu starch
Winter melon / Water shield / Yuzu
- 【Sashimi】** Seasonal assortment(3 types)
- 【Grilled dish】** Scabbard fish marinated in citrus soy sauce / Asparagus with egg yolk vinegar sauce
Manganji peppers marinated in dashi / Taro stem with sesame dressing
Deep-fried young sweetfish marinated in sweet vinegar
Sweet simmered Japanese sweet potato / Crispy sweet soy-glazed river shrimp
Myoga pickled in plum vinegar / Matcha sponge cake
- 【Simmered dish】** Pumpkin / Simmered taro with bonito flakes
Fried and simmered eggplant / Green beans / Edamame paste / Leaf bud
- 【Deep-fried dish】** Fat greenling in dashi broth
Baby corn / Tomato / Chopped scallions / Grated daikon with chili
- 【Extra dish】** Grilled air-dried sweetfish
Cucumber in vinegar sauce / Sweetened simmered fava beans
- 【Last dish】** Kettle-cooked rice with Ezo abalone and ginger
Young ginger / Yuzu / Miso soup / Japanese pickles
- 【Dessert】** Dessert of the day

KUROGE wagyu beef kaiseki

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

- 【Starter】** Pureed yuba soup
Chilled sweet corn sauce / Sea urchin
- 【Appetizer】** Taro stem with sesame dressing
Deep-fried young sweetfish marinated in sweet vinegar
Matcha sponge cake
Sweet simmered Japanese sweet potato
Crispy sweet soy-glazed river shrimp
Myoga pickled in plum vinegar
- 【Clear soup】** Green pea sesame tofu
Seared pike conger / Winter melon / Water shield / Yuzu
- 【Sashimi】** Seasonal assortment(2 types)
- 【Simmered dish】** Pumpkin / Simmered taro with bonito flakes
Fried and simmered eggplant / Green beans / Edamame paste / Leaf bud
- 【Grilled dish】** Grilled KUROGE wagyu beef sirloin
- 【Last dish】** White rice / Sweet-simmered wagyu beef with ginger
Miso soup / Japanese pickles
- 【Dessert】** Dessert of the day

Seasonal kaiseki

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

- 【Starter】** Pureed yuba soup
Chilled sweet corn sauce / Sea urchin
- 【Appetizer】** Taro stem with sesame dressing
Deep-fried young sweetfish marinated in sweet vinegar
Matcha sponge cake
Sweet simmered Japanese sweet potato
Crispy sweet soy-glazed river shrimp
Myoga pickled in plum vinegar
- 【Clear soup】** Pike conger coated with kudzu starch
Winter melon / Water shield / Yuzu
- 【Sashimi】** Seasonal assortment(3 types)
- 【Grilled dish】** Scabbard fish marinated in citrus soy sauce
Asparagus with egg yolk vinegar sauce / Manganji peppers marinated in dashi
- 【Deep-fried dish】** Fat greenling in dashi broth
Baby corn / Tomato / Chopped scallions / Grated daikon with chili
- 【Last dish】** Grilled air-dried sweetfish and Young ginger rice
Miso soup / Japanese pickles
- 【Dessert】** Dessert of the day

Jyu

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

- 【Starter】** Pureed yuba soup
Chilled sweet corn sauce
- 【Appetizer】** Taro stem with sesame dressing
Deep-fried young sweetfish marinated in sweet vinegar
Matcha sponge cake
Sweet simmered Japanese sweet potato
Crispy sweet soy-glazed river shrimp
Myoga pickled in plum vinegar
- 【Clear soup】** Green pea sesame tofu
Seared pike conger / Winter melon / Water shield / Yuzu
- 【Sashimi】** Seasonal assortment(2 types)
- 【Grilled dish】** Spanish mackerel marinated in citrus soy sauce
Sweet simmered fava beans / Manganji peppers marinated in dashi
- 【Simmered dish】** Pumpkin / Simmered taro with bonito flakes
Fried and simmered eggplant / Green beans / Edamame paste / Leaf bud
- 【Last dish】** Grilled air-dried sweetfish
Young ginger rice / Miso soup / Japanese pickles
- 【Dessert】** Dessert of the day

Appetizer

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| 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

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| Miso soup | ¥ 5 0 0 |
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Sashimi

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| Assorted sashimi | ¥ 4, 6 0 0 |
| Blue fin tuna sashimi | ¥ 5, 8 0 0 |

Grilled dish

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| Grilled Akafuji salmon teriyaki | ¥ 2, 3 0 0 |
| Grilled Daisen chicken | ¥ 2, 3 0 0 |
| Grilled KUROGE wagyu 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