

# 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

# Private room special kaiseki

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

|                |  |
|----------------|--|
| 【Starter】      | Pureed yuba soup<br>Chilled sweet corn sauce                                     |
| 【Clear soup】   | Green pea sesame tofu<br>Seared pike conger / Winter melon / Water shield / Yuzu |
| 【Sashimi】      | Seasonal assortment(2 types)   |
| 【Tempura】      | Shrimp and seasonal vegetable tempura  |
| 【Grilled dish】 | Grilled KUROGE wagyu beef  |
| 【Last dish】    | 5 pieces of nigiri sushi<br>Japanese omelet / Miso soup / Vinegared ginger       |
| 【Dessert】      | Seasonal fruit   |