

Chef's recommended kaiseki

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

【Starter】

Seared scallop, Spaghetti squash in dashi jelly
Red shiso sprouts / Radish

【Clear soup】

Prawn fish ball
Jade eggplant / Baby melon / Abalone mushroom / Yuzu

【Grilled dish】

Teriyaki salmon
Green chili pepper
Taro sesame tofu
Simmered duck breast
Lotus root with tofu-vinegar dressing
Grilled edamame
Tender simmered octopus

【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】

Seared scallop, Spaghetti squash in dashi jelly
Red shiso sprouts / Caviar / Radish

【Clear soup】

Prawn fish ball
Jade eggplant / Baby melon / Early matsutake mushroom / Yuzu

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Grilled Alfonsino marinated in miso and rice malt
Grilled edamame / Young leaf ginger
Pressed pike conger sushi
Taro sesame tofu / Simmered duck breast
Lotus root with tofu-vinegar dressing
Sweetened simmered fig / Tender simmered octopus

【Simmered dish】

Winter melon dumpling
Salt-steamed pork / Yuba / Winter melon sauce / Shiso flower / Yuzu zest

【Deep-fried dish】

Scabbard fish roll
Asparagus / Rock salt / Sudachi citrus

【Extra dish】

Grilled KAMO eggplant with foie gras miso
MANGANJI peppers / Tomato / Fried scallion threads

【Last dish】

Grilled rice ball in tea broth
Glazed grilled eel / Rice crackers / Mitsuha / Wasabi / Japanese pickles

【Dessert】

Dessert of the day

KUROGE wagyu beef kaiseki

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

【Starter】

Seared scallop, Spaghetti squash in dashi jelly
Red shiso sprouts / Caviar / Radish

【Appetizer】

Pressed pike conger sushi
Taro sesame tofu
Simmered duck breast
Lotus root with tofu-vinegar dressing
Sweetened simmered fig
Tender simmered octopus

【Clear soup】

Prawn fish ball
Jade eggplant / Baby melon / Abalone mushroom / Yuzu

【Sashimi】

Seasonal assortment(2 types)

【Simmered dish】

Winter melon dumpling
Salt-steamed pork / Yuba / Winter melon sauce / Shiso flower / Yuzu zest

【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】

Seared scallop, Spaghetti squash in dashi jelly
Red shiso sprouts / Caviar / Radish

【Appetizer】

Pressed pike conger sushi
Taro sesame tofu
Simmered duck breast
Lotus root with tofu-vinegar dressing
Sweetened simmered fig
Tender simmered octopus

【Clear soup】

Prawn fish ball
Jade eggplant / Baby melon / Early matsutake mushroom / Yuzu

【Sashimi】

Seasonal assortment(3 types)

【Simmered dish】

Winter melon dumpling
Salt-steamed pork / Yuba / Winter melon sauce / Shiso flower / Yuzu zest

【Extra dish】

Grilled KAMO eggplant with foie gras miso
MANGANJI peppers / Tomato / Fried scallion threads

【Last dish】

Corn and plum rice
Chopped myoga ginger / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Jyu

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

【Starter】

Seared scallop, Spaghetti squash in dashi jelly
Red shiso sprouts / Radish

【Appetizer】

Pressed pike conger sushi
Taro sesame tofu
Lotus root with tofu-vinegar dressing
Sweetened simmered fig
Tender simmered octopus

【Clear soup】

Prawn fish ball
Jade eggplant / Baby melon / Abalone mushroom / Yuzu

【Sashimi】

Seasonal assortment(2 types)

【Grilled dish】

Grilled sea bass basted with sake
Leaf bud / Grilled edamame / Young leaf ginger

【Simmered dish】

Winter melon dumpling
Salt-steamed pork / Yuba / Winter melon sauce / Shiso flower / Yuzu zest

【Last dish】

Corn and plum rice
Chopped myoga ginger / Miso soup / Japanese pickles

【Dessert】

Dessert of the day

Appetizer

Boiled brown edamame	¥ 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	¥ 6, 0 0 0

Grilled dish

Grilled Akafuji salmon teriyaki		¥ 2, 8 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 ¥ 6, 8 0 0

Tempura & Deep-fried dish

Fried DAISEN chicken ¥ 2, 3 0 0

Seasonal vegetables tempura ¥ 2, 5 0 0

Japanese tiger prawn tempura ¥ 3, 2 0 0

Assorted tempura ¥ 3, 6 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, 8 0 0

Dessert

Dessert of the day ¥ 8 0 0

Assorted seasonal fruits ¥ 1, 5 0 0

Seasonal ice cream ¥ 1, 3 0 0