



Chef's recommended kaiseki

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

【Starter】

Grilled eggplant and sesame tofu
Kombu dashi jelly / Julienned vegetables / Grated yuzu

【Clear soup】

Egg tofu with chrysanthemum
Boiled pike conger / Mushrooms / Yuzu

【Grilled dish】

Teriyaki salmon
Ginkgo nuts skewered on pine needles
Steamed tiny yam bulb dumpling
Ginkgo-shaped sweetened simmered sweet potato
Simmered maitake mushrooms

【Side dish】

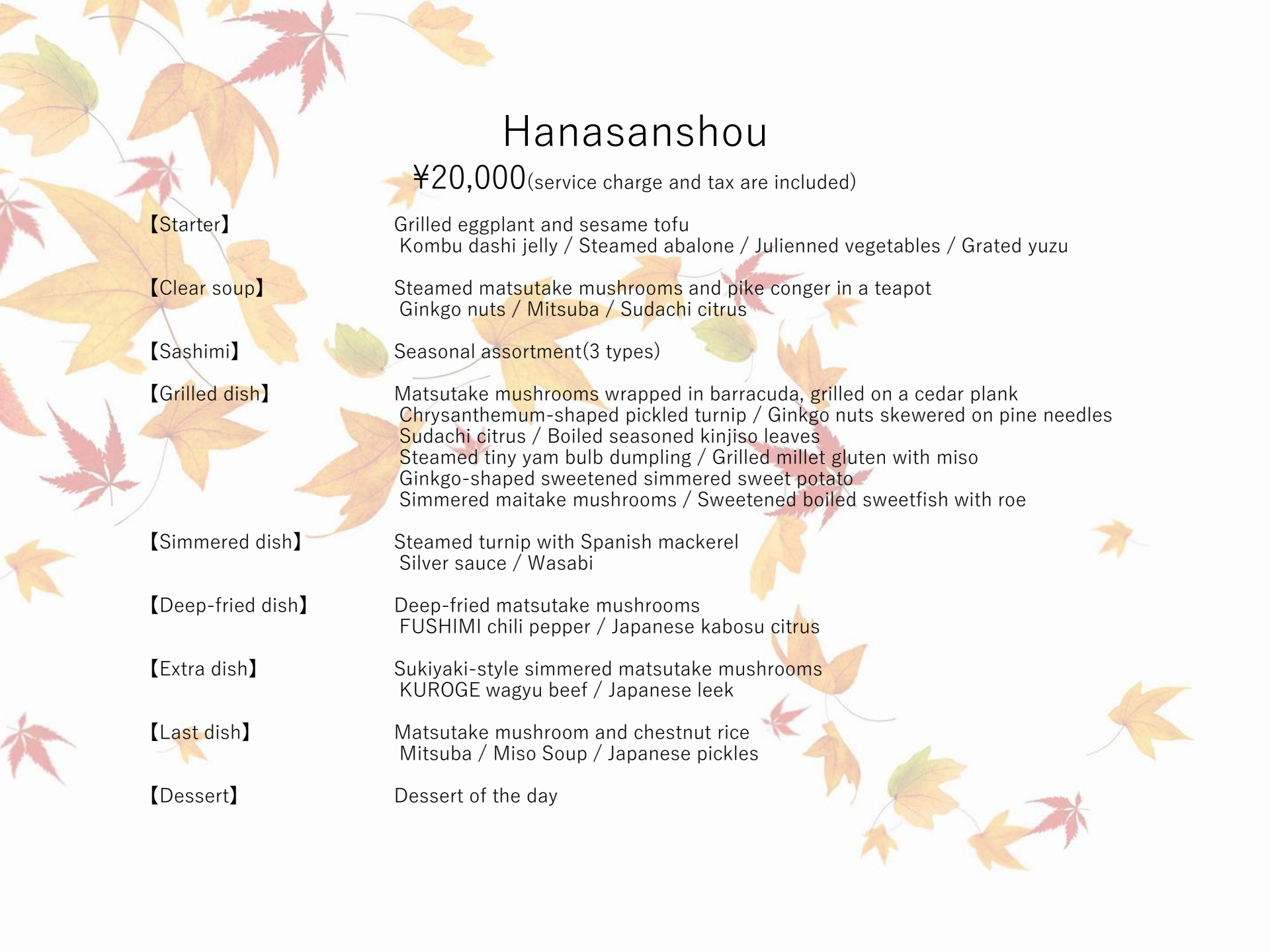
Kuroge wagyu beef sukiyaki

【Last dish】

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

【Dessert】

Assorted seasonal fruits



Hanasanshou

¥20,000 (service charge and tax are included)

【Starter】

Grilled eggplant and sesame tofu
Kombu dashi jelly / Steamed abalone / Julienned vegetables / Grated yuzu

【Clear soup】

Steamed matsutake mushrooms and pike conger in a teapot
Ginkgo nuts / Mitsuha / Sudachi citrus

【Sashimi】

Seasonal assortment (3 types)

【Grilled dish】

Matsutake mushrooms wrapped in barracuda, grilled on a cedar plank
Chrysanthemum-shaped pickled turnip / Ginkgo nuts skewered on pine needles
Sudachi citrus / Boiled seasoned kinjiso leaves
Steamed tiny yam bulb dumpling / Grilled millet gluten with miso
Ginkgo-shaped sweetened simmered sweet potato
Simmered maitake mushrooms / Sweetened boiled sweetfish with roe

【Simmered dish】

Steamed turnip with Spanish mackerel
Silver sauce / Wasabi

【Deep-fried dish】

Deep-fried matsutake mushrooms
FUSHIMI chili pepper / Japanese kabosu citrus

【Extra dish】

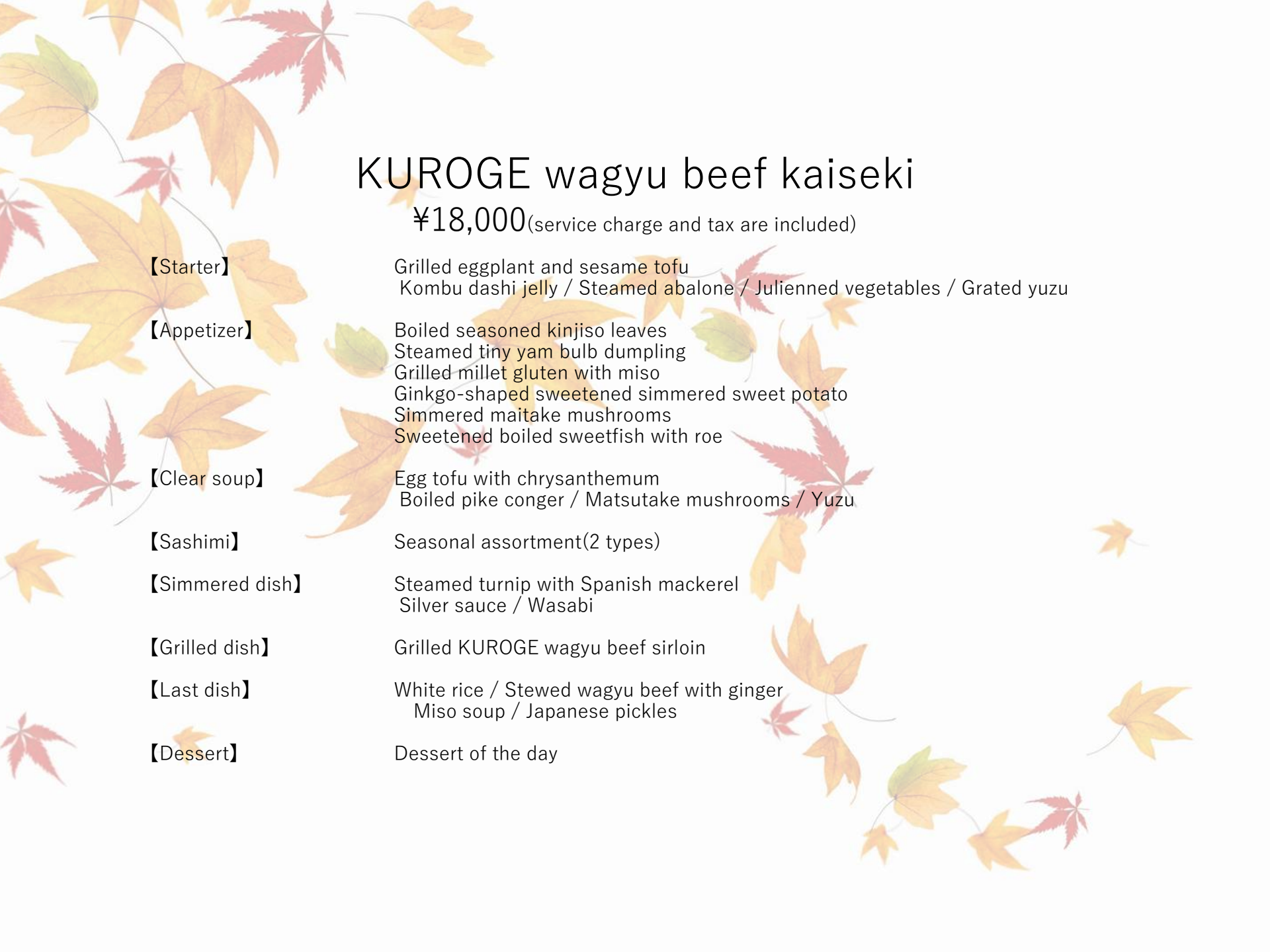
Sukiyaki-style simmered matsutake mushrooms
KUROGE wagyu beef / Japanese leek

【Last dish】

Matsutake mushroom and chestnut rice
Mitsuha / Miso Soup / Japanese pickles

【Dessert】

Dessert of the day



KUROGE wagyu beef kaiseki

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

【Starter】

Grilled eggplant and sesame tofu
Kombu dashi jelly / Steamed abalone / Julienned vegetables / Grated yuzu

【Appetizer】

Boiled seasoned kinjiso leaves
Steamed tiny yam bulb dumpling
Grilled millet gluten with miso
Ginkgo-shaped sweetened simmered sweet potato
Simmered maitake mushrooms
Sweetened boiled sweetfish with roe

【Clear soup】

Egg tofu with chrysanthemum
Boiled pike conger / Matsutake mushrooms / Yuzu

【Sashimi】

Seasonal assortment(2 types)

【Simmered dish】

Steamed turnip with Spanish mackerel
Silver sauce / Wasabi

【Grilled dish】

Grilled KUROGE wagyu beef sirloin

【Last dish】

White rice / Stewed wagyu beef with ginger
Miso soup / Japanese pickles

【Dessert】

Dessert of the day



Seasonal kaiseki

¥17,000 (service charge and tax are included)

【Starter】

Grilled eggplant and sesame tofu
Kombu dashi jelly / Steamed abalone / Julienned vegetables / Grated yuzu

【Appetizer】

Boiled seasoned kinjiso leaves
Steamed tiny yam bulb dumpling
Grilled millet gluten with miso
Ginkgo-shaped sweetened simmered sweet potato
Simmered maitake mushrooms
Sweetened boiled sweetfish with roe

【Clear soup】

Egg tofu with chrysanthemum
Boiled pike conger / Matsutake mushrooms / Yuzu

【Sashimi】

Seasonal assortment(3 types)

【Grilled dish】

Matsutake mushrooms wrapped in barracuda, grilled on a cedar plank
Chrysanthemum-shaped pickled turnip / Ginkgo nuts skewered on pine needles
Sudachi citrus

【Deep-fried dish】

Deep-fried matsutake mushrooms
FUSHIMI chili pepper / Japanese kabosu citrus

【Last dish】

Chestnut rice
Black sesame / Mitsuha / Miso Soup / Japanese pickles

【Dessert】

Dessert of the day



Jyu

¥12,000 (service charge and tax are included)

【Starter】

Grilled eggplant and sesame tofu
Kombu dashi jelly / Julienned vegetables / Grated yuzu

【Appetizer】

Boiled seasoned kinjiso leaves
Steamed tiny yam bulb dumpling
Grilled millet gluten with miso
Ginkgo-shaped sweetened simmered sweet potato
Simmered maitake mushrooms
Sweetened boiled sweetfish with roe

【Clear soup】

Egg tofu with chrysanthemum
Boiled pike conger / Mushrooms / Yuzu

【Sashimi】

Seasonal assortment (2 types)

【Grilled dish】

Grilled salmon with sake lees and white miso
Chrysanthemum-shaped pickled turnip / Ginkgo nuts skewered on pine needles

【Simmered dish】

Steamed turnip with Spanish mackerel
Silver sauce / Wasabi

【Last dish】

Chestnut rice
Black sesame / Mitsuba / Miso Soup / Japanese pickles

【Dessert】

Dessert of the day



Appetizer

Boiled brown edamame	¥ 1, 5 0 0
Assorted Japanese pickles	¥ 1, 5 0 0
Ray fin	¥ 1, 8 0 0
Deep-fried fish paste ball	¥ 1, 8 0 0

Soup

Miso soup	¥ 6 0 0
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Sashimi

Assorted sashimi	¥ 5, 0 0 0
Blue fin tuna sashimi	¥ 6, 5 0 0

Grilled dish

Grilled Akafuji salmon teriyaki	¥ 3, 0 0 0
Grilled Daisen chicken	¥ 2, 8 0 0
Grilled KUROGE wagyu beef	
Sirloin	1 0 0 g ¥ 12, 0 0 0
Tenderloin	1 0 0 g ¥ 16, 0 0 0



Steamed dish

Kuroge wagyu beef sukiyaki ¥ 7, 0 0 0

Tempura & Deep-fried dish

Fried DAISEN chicken ¥ 2, 5 0 0

Seasonal vegetables tempura ¥ 3, 0 0 0

Japanese tiger prawn tempura ¥ 3, 5 0 0

Assorted tempura ¥ 4, 0 0 0

Last dish

White rice ¥ 5 0 0

Grilled rice ball ¥ 6 0 0

Miso soup ¥ 6 0 0

Meal set (White rice, Miso soup, Japanese pickles)
¥ 1, 2 0 0

Nigiri sushi (6 kinds) ¥ 6, 0 0 0

Dessert

Dessert of the day ¥ 1, 0 0 0

Assorted seasonal fruits ¥ 2, 0 0 0

Seasonal ice cream ¥ 1, 5 0 0