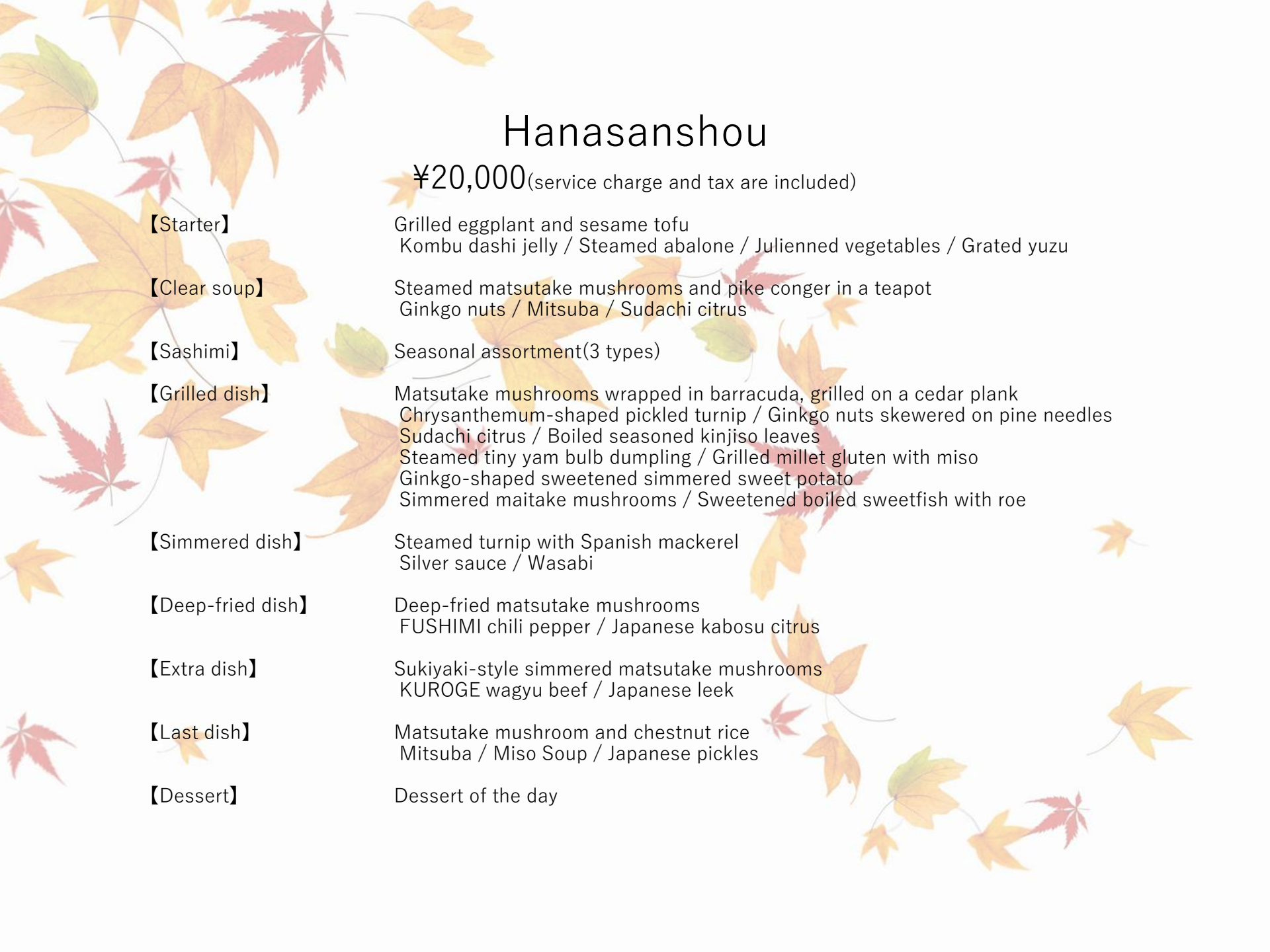




Hanasanshou

¥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】

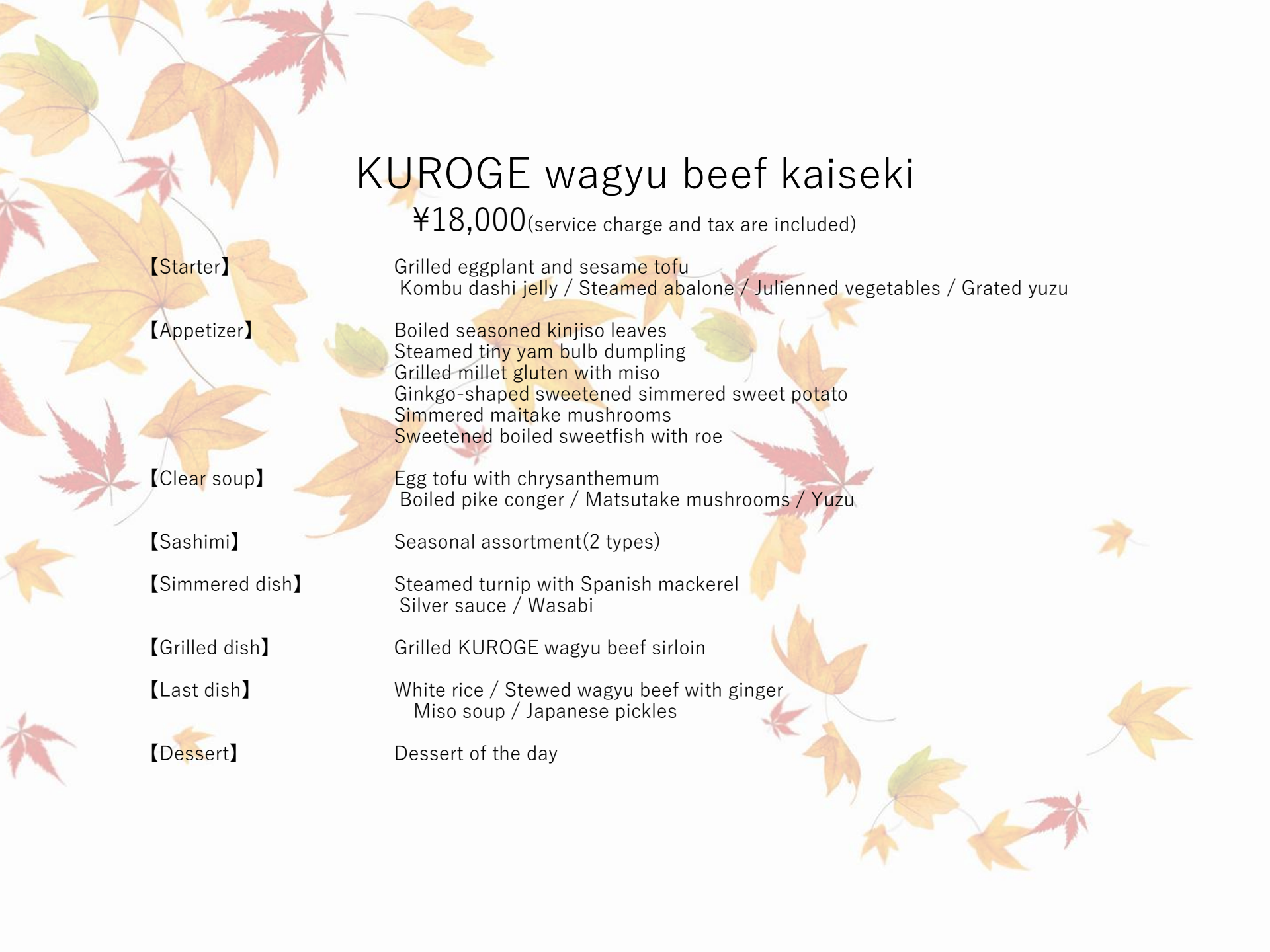
Sukiyaki-style simmered matsutake mushrooms
KUROGE wagyu beef / Japanese leek

【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



Private room special kaiseki

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

【Starter】

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

【Clear soup】

Prawn fish ball
Jade eggplant / Baby melon / Abalone mushroom / 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
Japanese omelet / Miso soup / Vinegared ginger

【Dessert】

Seasonal fruit