

APPETIZER

Assorted Japanese delicacies ¥3,080

Marinated horse mackerel, mibuna, sauteed matsutake, tomato ¥3,190

Hair crab, crab innards, grilled eggplant, ginger vinegar jelly, green onion ¥3,630

Simmered fig and sesame, steamed duck loin, deep fried ginkgo nut, grilled eggplant, shiitake, pickled myoga ginger ¥2,640

Simmered chrysanthemum, blanched barracuda, sudachi vinegar ¥2,530

Homemade dried mullet roe ¥3,190

Kelp with herring roe, dried bonito flakes ¥2,530

Bonito sushi ¥3,740

SASHIMI

Assorted sashimi ¥7,480

Bluefin tuna toro ¥6,160

Bluefin tuna chutoro ¥6,160

Bluefin tuna akami ¥3,850

Bonito ¥3,850

Horse mackerel ¥3,300

Grouper ¥3,850

Squid ¥4,070

Botan shrimp ¥3,080

Sea urchin ¥4,620

BLOWFISH DELICACIES

Blowfish aspic ¥2,420

Boiled blowfish skin ¥2,750

Thinly sliced sashimi ¥10,780

Deep fried blowfish, sudachi ¥5,060

Hot pot, blowfish, vegetables ¥10,450

Blowfish porridge ¥2,310

GRILLED

- Flounder, simmered baby leaf, yuzu, lotus root chips ¥2,530
- Tempura, grouper and matsutake, fig, ponzu, grated radish ¥5,610
- Kinki rockfish, simmered chestnut ¥9,460
- Rosy seabass, pickled myoga ginger ¥10,450
- Japanese beef tenderloin, sauteed mushrooms and seri green ¥12,100
- Matsutake, yuzu oil, ponzu ¥9,460

SIMMERED

- Shabu shabu, grouper, scallop, green onion, shiitake, kudzu jelly noodle ¥9,350
- Hot pot, wild boar, mushrooms, seri green, burdock ¥5,720
- Hot pot, Japanese beef sirloin, enoki, Chinese cabbage, green onion, burdock, soft boiled egg ¥5,390
- Kinki rockfish, green beans, burdock, wheat bran ¥7,590
- Dobin mushi, sea bream, matsutake, ginkgo nut, mibuna ¥5,390

SHOKUJI

- Steamed rice, matsutake, miso soup, Japanese pickles ¥7,040
- Steamed rice, smoked salmon, salmon roe, miso soup, Japanese pickles ¥5,060
- Steamed rice, marinated bonito, chrysanthemum broth, Japanese pickles ¥3,190
- Steamed rice, seared Japanese beef rump cap, soft boiled egg, Japanese pickles ¥4,070
- Soba noodles, market fish tempura, sesame broth ¥2,530
- Steamed rice, kelp broth, plum or seaweed ¥1,760

DESSERT

- Chestnut mousse, deep fried tofu skin, Grand Marnier cream ¥1,100
- Brown sugar milk pudding, rum flavored brown sugar syrup, persimmon, walnut, dried grape ¥1,100
- “Amane” musk melon, vanilla ice cream, warabi mochi ¥2,090