

## **RAKU**

### **Starter**

Hair crab, crab innards, grilled eggplant, ginger vinegar jelly, green onion

### **Appetizer**

Simmered chrysanthemum, blanched barracuda, sudachi vinegar

### **Soup**

Dobin-mushi, sea bream, matsutake, ginkgo nut, mibuna

### **Sashimi**

Bluefin tuna, blanched alfonsino, botan shrimp, seaweed, Japanese radish

### **Delicacies**

Bonito sushi, Salted ayu fish innards, Deep fried water caltrop

Simmered eel and burdock with Japanese pepper, Yam bulblets

Deep fried taro, Chestnut compote, Enoki aspic, Simmered Japanese chili and dried baby sardine

### **Tempura**

Grouper and matsutake, fig, ponzu, grated radish

### **Simmered**

Tilefish, mussels, seri green, wheat bran, grated radish

### **Shokuji**

Steamed rice, seared Japanese beef tenderloin, soft boiled egg, miso soup, Japanese pickles

### **Dessert**

Chestnut mousse, deep fried tofu skin, grand marnier cream

¥25,300

## SHIKI

### Starter

Marinated horse mackerel, mibuna, sauteed matsutake, tomato

### Appetizer

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

### Soup

Seared golden threadfin bream, turnip, green beans, bonito broth

### Sashimi

Bluefin tuna, blanched alfonsino, squid, seaweed, Japanese radish

### Grilled

Flounder, simmered baby leaf, yuzu, lotus root chips

### Hot pot

Wild boar, mushrooms, seri green, burdock

### Shokuji

Steamed rice, marinated bonito, chrysanthemum broth, Japanese pickles

### Dessert

Brown sugar milk pudding, rum-flavored brown sugar syrup, persimmon, walnut, dried grape

¥18,480

## ZUI

### Starter

Hair crab, crab innards, grilled eggplant, ginger vinegar jelly, green onion

### Appetizer

Simmered chrysanthemum, blanched barracuda, sudachi vinegar

### Soup

Steamed abalone, sesame tofu, matsutake, tsuruna, light kudzu thickened broth

### Sashimi

Bluefin tuna, grouper, botan shrimp, seaweed, Japanese radish

### Delicacies

Bonito sushi, Salted ayu fish innards, Deep fried water caltrop  
Simmered eel and burdock with Japanese pepper, Yam bulblets, Deep fried taro  
Chestnut compote, Enoki aspic, Simmered Japanese chili and dried baby sardine

### Grilled

Japanese beef tenderloin, simmered seri green and mushroom

### Hot pot

Shabu shabu, grouper, scallop, green onion, shiitake, kudzu jelly noodle

### Shokuji

Steamed rice, matsutake, miso soup, Japanese pickles

### Dessert

“Amane” musk melon, vanilla ice cream, warabi mochi

¥35,200

## SHUN

### Starter

Marinated horse mackerel, mibuna, sauteed matsutake, tomato

### Appetizer

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

### Sashimi

Bluefin tuna, blanched alfonsino, sea urchin, seaweed, Japanese radish

### Shabu Shabu

Omi beef sirloin

Seri green, shiitake, Chinese cabbage

Garland chrysanthemum, enoki, wheat bran

kudzu jelly noodles, tofu

### Shokuji

Egg noodles, milk soup, Chinese pickles, green onion

### Dessert

“Amane” musk melon, vanilla ice cream, warabi mochi

¥23,100

## YOH

### Aspic

Blowfish skin, green onion, ginger, vinegar

### Grilled

Blowfish milt, sudachi, ponzu

### Sashimi

Thinly sliced blowfish

### Fried

Blowfish, Japanese chili, sudachi

### Hot pot

Blowfish, fillet, gill, bush warbler

green onion, shiitake, Chinese cabbage

kikuna, enoki, wheat bran

kudzu jelly noodles, tofu

### Shokuji

Porridge, egg, green onion, Japanese pickles

### Dessert

“Amane” musk melon, vanilla ice cream, warabi mochi

¥35,200