

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 alfonso, 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, 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

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

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, mushroom

Hot pot

Shabu shabu, grouper, scallop, Chinese yellow chives, 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

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, 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

¥23,100