SHIKI

Starter
Marinated horse mackerel, seri green, burdock, persimmon, field caviar, walnut vinegar

Appetizer
Steamed rice, seared Japanese beef sirloin, mushroom broth

Soup
Steamed tilefish, turnip, ginkgo nut, lily bulb, kikurage mushroom, bonito broth

Sashimi
Bluefin tuna, blanched sea bream, botan shrimp

Grilled
Grouper with yuzu miso, deep fried broccoli and lotus root

Hot pot
Grilled guinea fowl, taro, kikuna, shiiake, konjac, milk soup

Shokuji
Steamed rice, sakura shrimp tempura, kelp broth, Japanese pickles

Dessert
Panna cotta, apple compote, black tea jelly

¥18,480

RAKU

Appetizer
Snow crab, crab miso, mibuna, seaweed, ginger vinegar jelly

Soup
Seared golden threadfin bream, Japanese radish, Tamba shimeji, grated radish, bonito broth

Sashimi
Bluefin tuna toro, blanched sea bream, botan shrimp

Delicacies
Horse mackerel sushi, cod milt tofu, chestnut compote
simmered ivory shell, deep fried ginkgo nut and yam bulblets
grilled tomato flavored guinea fowl, fig

Grilled
Tilefish, sesame oil, deep fried sakura shrimp, simmered baby leaf with yuzu oil

Hot pot
Japanese beef sirloin, mushrooms, seri green, Shimonita leek, white miso

Shokuji
Steamed rice, seared dried mullet roe, taro, miso soup, Japanese pickles

Dessert
Daishiro persimmon, rice ice cream, Toki no Kanade Japanese sake

¥25,300

ZUI

Appetizer
Steamed rice, snow crab miso, seri green and chrysanthemum, ginger broth, kelp vessel

Soup
Seared alfonsino, grilled eggplant, Tamba shimeji, bonito broth

Sashimi
Bluefin tuna toro, blanched sea bream, squid

Delicacies
Snow crab, mibuna, seaweed, ginger vinegar
horse mackerel sushi, dried mullet roe, Japanese radish

Grilled
Japanese beef sirloin, sauteed mushroom and Manganji chili, yuzu miso sauce

Hot pot
Tilefish, surf clam, shiitake, Chinese cabbage, green onion, grated radish

Shokuji
Tempura rice bowl, market fish, sakura shrimp, miso soup, Japanese pickles

Dessert
Koicha bavarian cream, rice milk sauce
persimmon compote, pear, raisin, walnut

¥35,200

SHUN

Starter
Marinated horse mackerel, seri green, burdock, persimmon, field caviar, walnut vinegar

Appetizer
Cod milt tofu, sea urchin

Sashimi
Bluefin tuna, blanched sea bream, squid

Shabu Shabu
Omi beef sirloin
seri green, shiitake, Chinese cabbage
kikuna, enoki
wheat bran, kudzu jelly noodles, tofu

Shokuji
Egg noodles, Chinese pickles, green onion

Dessert
Daishiro persimmon, rice ice cream, Toki no Kanade Japanese sake

¥23,100

YOH

Aspic
Blowfish skin, green onion, vinegar

Grilled
Blowfish cod milt

Sashimi
Thinly sliced blowfish

Fried
Blowfish, Fushimi chili

Hot pot
Blowfish, fillet, gill, bush warbler
seri green, shiitake, Chinese cabbage
kikuna, enoki
kudzu jelly noodles

Shokuji
Porridge, egg, green onion, seaweed, Japanese pickles

Dessert
Daishiro persimmon, rice ice cream, Toki no Kanade Japanese sake

¥35,200

Please let us know if you have any food allergies, special dietary requirements or inquiries about rice-based foods.
Prices are tax inclusive and subject to 15% service charge.