

SHIKI

Starter

Black sesame tofu dumpling, salmon roe, pike eel roe and chrysanthemum sauce

Appetizer

Seared bonito, simmered onion with mustard vinegar miso, lotus root chip

Soup

Steamed butterfish, turnip, oyster mushroom, tsuruna, bonito broth

Sashimi

Bluefin tuna, sea bream, sweet prawn, seaweed, Japanese radish

Grilled

Alfonsino, yuzu, crushed tofu, fig, persimmon

Hot pot

Wild boar, mushrooms, leek, burdock, Chinese yellow chives, white miso soup

Shokuji

Steamed rice, seared conger eel, grated yam, seaweed, miso soup, Japanese pickles

Dessert

Warabi mochi, apple compote, brown sugar syrup

¥18,480

RAKU

Starter

Crushed tofu, salted grilled kuruma prawn, seared scallop, fig, persimmon, shiitake

Appetizer

Seared bonito, simmered onion with mustard vinegar miso, lotus root chip

Soup

Dobin-mushi, blanched pike eel, matsutake, ginkgo nut, tsuruna

Sashimi

Bluefin tuna, sea bream, squid, seaweed, Japanese radish

Delicacies

Conger eel sushi, Dried mullet roe, Japanese radish, Ivory shells
Soft shell turtle aspic, Simmered chrysanthemum, Smoked salmon
Simmered chestnut, Grilled chicken, Grilled egg tofu

Grilled

Japanese beef rump cap, Fushimi chili, maitake, sweet potato, burdock, yuzu miso

Hot pot

Eel, short necked clam, chrysanthemum, deep fried eggplant, tofu, kudzu

Shokuji

Steamed rice, mushrooms, deep fried salmon, miso soup, Japanese pickles

Dessert

Pear purée, yogurt mousse, cider jelly

¥25,300

ZUI

Starter

Seared bonito, simmered onion with mustard vinegar miso

Appetizer

Seared matsutake and 2 kinds of sushi

Soup

Seared tilefish, matsutake, Japanese radish, tsuruna, bonito broth

Sashimi

Bluefin tuna, albonsino, sea urchin, sweet prawn, seaweed, Japanese radish

Delicacies

Conger eel sushi, Dried mullet roe, Japanese radish, Kelp with herring roe

Soft shell turtle aspic, Simmered chrysanthemum, Smoked salmon

Simmered chestnut, Grilled chicken, Grilled egg tofu

Grilled

Eel, cucumber, myoga ginger, chrysanthemum with tosa vinegar

Hot pot

Charcoal seared Japanese beef tenderloin, Kuwayaki style, matsutake, burdock, green onion, soft boiled egg

Shokuji

Steamed rice, smoked salmon, salmon roe, miso soup, Japanese pickles

Dessert

Pear compote, matcha ice cream, rice dumpling

¥35,200

SHUN

Starter

Crushed tofu, salted grilled kuruma prawn, seared scallop, fig, persimmon, shiitake

Appetizer

Seared bonito, simmered onion with mustard vinegar miso, lotus root chip

Sashimi

Bluefin tuna, albonsino, sea urchin, seaweed, Japanese radish

Shabu Shabu

Omi beef sirloin

Green onion, shiitake, Chinese cabbage

kikuna, enoki, wheat bran

kudzu jelly noodles, tofu

Shokuji

Egg noodles, milk soup, Chinese pickles, green onion

Dessert

Pear compote, matcha ice cream, rice dumpling

¥23,100