

KOZUE

Appetizer

Jellied snow crab and mushrooms, ginger broth

Soup

Seared market fish, grilled wheat bran, shiitake, bonito broth

Top tier

Sashimi

Seared bonito, sea bream

Delicacies

Sesame tofu, sesame broth

simmered barracuda and soy bean fiber, egg omelet, simmered herring

yam bulblets, simmered kelp, chestnut compote, marinated Japanese beef sirloin and tomato

simmered tofu skin, enoki aspic, wheat bran

Bottom tier

Grilled Spanish mackerel, salted rice malt, yuzu, pickled lotus root

simmered taro, wild boar loin, konjac, green onion, burdock

deep fried shrimp dumpling, Japanese chili

steamed rice, market fish, Japanese pickles

Dessert

Brown sugar milk pudding, rum flavored brown sugar syrup, soybean flour

¥7,480

SOU

Broiled eel rice bowl, sweet kabayaki sauce, miso soup, Japanese pickles

Sashimi

Seared bonito, sea bream

Kobachi

Jellied snow crab and mushrooms, ginger broth

Simmered

Taro, maitake, konjac, green onion, burdock

Dessert

Brown sugar milk pudding, matcha ice cream, rum flavored brown sugar syrup

¥8,250

YAKU

Tempura rice bowl

Prawn, market fish, eggplant, Japanese chili, miso soup, Japanese pickles

Sashimi

Bonito, sea bream

Kobachi

Jellied snow crab and mushrooms, ginger broth

Simmered

Taro, maitake, konjac, green onion, burdock

Dessert

Brown sugar milk pudding, matcha ice cream, rum flavored brown sugar syrup

Tempura rice bowl

Prawn, market fish, eggplant, Japanese chili, miso soup, Japanese pickles

¥4,620

TEKI

Appetizer

Jellied snow crab and mushrooms, sea urchin, ginger broth

Soup

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

Sashimi

Bonito, sea bream, seaweed, Japanese radish

Simmered

Taro, maitake, konjac, green onion, burdock

Main

Hot pot, Japanese beef sirloin, mushrooms, Chinese cabbage

or

Grilled Japanese beef rump cap, simmered eggplant, maitake,

Shokuji

Soba noodles, market fish tempura, sesame broth

Dessert

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

¥10,780

KEI

Appetizer

Simmered chrysanthemum, blanched barracuda, sudachi vinegar

Soup

Market fish, sesame tofu, matsutake, tsuruna, bonito broth

Sashimi

Bonito, sea bream, squid, seaweed, Japanese radish

Delicacies

Tuna sushi, salted ayu fish innards, yam bulblets

simmered herring, simmered tofu skin

simmered kelp, enoki aspic

Grilled

Spanish mackerel, salted rice malt, yuzu, simmered baby leaf with yuzu

Hot pot

Wild boar, seri green, green onion, burdock

Shokuji

Steamed rice, smoked salmon, soft boiled egg, miso soup, Japanese pickles

Dessert

Chestnut mousse, deep fried tofu skin, Grand Marnier cream

¥13,750