

KOZUE

Appetizer

Black sesame tofu dumpling, yellow chrysanthemum sauce

Soup

Steamed barracuda, Japanese radish, shiitake, tsuruna, bonito broth

Top tier

Sashimi

Bonito, sea bream

Delicacies

Cucumber, myoga ginger, Yellow chrysanthemum with tosa vinegar

Ivory shells, Egg omelet, Seared conger eel

Grilled egg tofu, White fish and green onion aspic, Simmered eggplant

Grilled chicken, Simmered sweet potato, Deep fried ginkgo nut, Wheat bran

Bottom tier

Grilled flounder, yuzu, pickled yam

Simmered pork belly, green onion, burdock, soft scrambled egg

Deep fried salmon, red miso sauce, Japanese chili

Steamed rice, mushrooms, Japanese pickles

Dessert

Warabi mochi, apple cream, brown sugar syrup

¥7,480

SOU

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

Bonito, sea bream sashimi

Black sesame tofu dumpling, yellow chrysanthemum sauce

Simmered taro, carrot, shiitake, konjac, snow peas

Dessert

Tomato sorbet, coconut milk

¥8,250

YAKU

Tempura rice bowl, prawn, market fish, vegetables, miso soup, Japanese pickles

Bonito, sea bream sashimi

Black sesame tofu dumpling, yellow chrysanthemum sauce

Simmered taro, carrot, shiitake, konjac, snow peas

Dessert

Tomato sorbet, coconut milk

¥4,620

TEKI

Appetizer

Crushed tofu, persimmon, shiitake, kikuna, millet wheat gluten, field caviar

Soup

Boiled market fish, Japanese radish, maitake, tsuruna, bonito broth

Sashimi

Bonito, sea bream, seaweed, Japanese radish

Simmered

Salmon, taro, carrot, shiitake, konjac, snow peas

Main

Hot pot, Japanese beef sirloin, green onion, burdock, maitake, white miso soup
or

Grilled Japanese beef rump cap, Fushimi chili, maitake, sweet potato

Shokuji

Hiyamugi noodles, deep fried market fish, hot broth

Dessert

Pear purée, yogurt mousse, cider jelly

¥10,780

KEI

Appetizer

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

Soup

Steamed butterfish, turnip, maitake, tsuruna, bonito broth

Sashimi

Bonito, sea bream, sweet prawn, seaweed, Japanese radish

Delicacies

Seared conger eel sushi, Ivory shells, Grilled egg tofu
White fish and green onion aspic, Simmered eggplant
Deep fried ginkgo nut, Simmered potato

Grilled

Barracuda with yuzu, crushed tofu with persimmon

Hot pot

Pike eel, matsutake, mizuna, green onion

Shokuji

Steamed rice, mushrooms, grilled chicken, miso soup, Japanese pickles

Dessert

Pear compote, matcha ice cream, rice dumpling

¥13,750