

KOZUE

Appetizer

Black sesame tofu dumpling, yellow chrysanthemum sauce

Soup

Clear soup, barracuda, Japanese radish, shiitake, tsuruna

Top tier

Sashimi

Bonito, sea bream

Delicacies

Cucumber, myoga ginger, yellow chrysanthemum with tosa vinegar
simmered 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, seabream sashimi
Black sesame tofu dumpling, yellow chrysanthemum sauce
Simmered taro, carrot, shiitake, konjac, snow peas

Dessert

Pear compote, yogurt mousse

¥8,250

YAKU

Tempura rice bowl, prawn, market fish, vegetables, miso soup, Japanese pickles
Bonito, seabream sashimi
Black sesame tofu dumpling, yellow chrysanthemum sauce
Simmered taro, carrot, shiitake, konjac, snow peas

Dessert

Pear compote, yogurt mousse

¥4,620

TEKI

Appetizer

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

Soup

Clear soup, market fish, Japanese radish, maitake, tsuruna

Sashimi

Bonito, seabream, seaweed, Japanese radish

Simmered

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

Main

White miso hot pot, Japanese beef sirloin, green onion, burdock, maitake
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

Clear soup, butterfish, turnip, maitake, tsuruna

Sashimi

Bonito, seabream, sweet prawn, seaweed, Japanese radish

Delicacies

Seared conger eel sushi, simmered 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