KOZUE

Appetizer
Simmered Chinese cabbage and maitake, seared barracuda, seaweed

Soup
Steamed yellowtail, deep fried tofu, shiitake, grated radish, bonito broth

Top tier

Sashimi
Bonito, market fish

Delicacies
Simmered spinach with walnut vinegar
simmered prawn, egg omelet, deep fired white fish, simmered tomato
grilled chicken, konjac with mustard, simmered ivory shell
simmered deep fired eggplant, broccoli tempura, deep fried wheat bran

Bottom tier

Grilled flounder with Japanese pepper, pickled lotus root
simmered pork belly, taro, komatsuna
mushrooms croquette, white cream, red miso sauce
steamed rice, sauteed Japanese chili, Japanese pickles

Dessert
Koicha bavarian cream, rice milk sauce

¥7,480

EN

Enjoy a bento box at Kozue, followed by cake and coffee at The Peak Lounge.

¥8,800

SOU

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

Sashimi
Bonito, yellowtail

Kobachi
Simmered Chinese cabbage and maitake, seaweed, grated radish vinegar

Simmered
Deep fired taro and maitake, burdock, komatsuna, white miso sauce

Dessert
Panna cotta, black tea jelly

¥8,250

TEKI

Appetizer
Steamed rice, snow crab, mibuna, chrysanthemum and ginger vinegar broth

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

Sashimi
Bonito, yellowtail

Simmered
Deep fired taro and maitake, burdock, komatsuna, white miso sauce

Main
Hot pot, Japanese beef sirloin, seri green, shimonita leek, Chinese cabbage
or
Grilled Japanese beef rump cap, broccoli, eggplant, pumpkin

Shokuji
Soba noodles, sakura shrimp tempura, grated radish broth

Dessert
Panna cotta, apple compote, black tea jelly

¥10,780

KEI

Appetizer
Simmered Chinese cabbage and maitake, seared barracuda, seaweed, grated radish vinegar

Soup
Alfonsino, grilled eggplant, shimeji, bonito broth

Sashimi
Bonito, yellowtail, botan shrimp

Delicacies
Horse mackerel sushi, simmered crab and mibuna, tomato
cod milt tofu, chestnut compote
simmered ivory shell, fig

Grilled
Tilefish, sesame oil, yuzu miso sauce, deep fried broccoli and lotus root

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

Shokuji
Steamed rice, deep fried sakura shrimp, miso soup, Japanese pickles

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

¥13,750

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

YAKU

Tempura rice bowl
Prawn, market fish, maitake, pumpkin, eggplant, broccoli miso soup, Japanese pickles
Sashimi
Bonito, yellowtail
Kobachi
Simmered Chinese cabbage and maitake, seaweed, grated radish vinegar
Simmered
Deep fired taro and maitake, burdock, komatsuna, white miso sauce
Dessert
Panna cotta, black tea flavored jelly

¥4,620

REI

Soba noodle
Tempura
Deep fried Sakura shrimp and kikuna
Simmered
Market fish, burdock, komatsuna, ginger

¥3,300

YUH

Sashimi
Tuna sukimi, bonito, yellowtail, sea bream, seared market fish, squid
Simmered
Market fish, burdock, komatsuna, ginger
Soup
Steamed yellowtail, deep fried tofu, grated radish, bonito broth
Shokuji
Steamed rice bowl, Japanese pickles,

¥4,620

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