

# SEASONAL SPECIALTIES

## Appetizer

Boiled and Marinated Spinach and Maitake Mushroom	¥	800
Walnut Tofu and Shrimp with Dashi Jelly	¥	1,100
Japanese Celery, Shrimp and Ginkgo Marinated with Tofu with Salmon Roe and Pine Nuts	¥	1,300
Sea Cucumber with Ponzu Jelly	¥	1,800

## Clear Soup and Steamed Dish

Wood Ear Mushroom Dumpling and Hiratake Mushroom	¥	1,500
Soft-Shelled Turtle Dumpling, Rice Cake and Hiratake Mushroom	¥	1,800
Mini Egg Custard with Soy Milk Skin, Lily Bulb and Salmon Roe with Grated Turnip Starchy Sauce	¥	1,000

## Broiled Dish

Splendid Alfonsino with Sansyo Pepper and Vinegared Vegetables	¥	2,000
Wakasa Style Broiled Tilefish and Vinegared Vegetables	¥	2,300
Wakasa Style Yellow Tail with Yuzu Pepper and Vinegared Vegetables	¥	1,800
Roasted Wagyu Beef with Japanese Sauce and Potatoes	¥	3,000
Organic Beef Fillet Steak with Fried Vegetables	¥	2,800
Fried Blowfish	From ¥	2,500

The menu may change without prior notice. We use domestic rice.

Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.

13% service charge and consumption tax will be added to your bill.

## Hot Dish and Braised Dish

Taro Dumpling with Mushroom Starchy Sauce and Wasabi	¥	1,000
Lily Bulb Dumpling with Mushroom Starchy Sauce	¥	1,000
Sea Bream and Burdock Root	¥	1,800

## Rice Dish

Shimeji Mushroom Rice with Miso Soup and Japanese Pickles	¥	800
Crab and Egg Porridge with Japanese Pickles	¥	1,300

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