

Miyabi

Appetizer	Walnut Tofu, Shrimp and Chervil with Dashi Jelly Boiled and Marinated Chinese Cabbage and Chrysanthemum with Dried Cuttlefish
Steamed Dish	Egg Custard with Soy Milk Skin and Lily Bulb with Salmon Roe, Grated Turnip and Dashi Sauce
Sashimi	A Selection of Sashimi
Broiled Dish	Spanish Mackerel with Sesame, Turnip and Pressed Sushi Black Beans, Boiled and Marinated Vegetable with Bonito Flakes
Main Dish	Red Sea Bream Cooked in Soy Sauce, Burdock, Taro, Kidney Beans with Ginger or Fried Golden Threadfin Bream, White Maitake Mushroom, Root Vegetables and Watercress with Soy Milk Beet Root Sauce
Hot Dish	Lily Bulb Cake and Carrot with Starchy Mushrooms Dashi Sauce
Rice Dish	Shimeji Mushroom Rice or Steamed Rice Miso Soup and Japanese Pickles
Dessert	Seasonal Fruits with Jelly

¥8,000

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.

Ran

Appetizer	Walnut Tofu with Goji Berry, Chervil and Dashi Jelly Soft Cod Roe and Cucumber with Ponzu Jelly Boiled Spinach and Maitake Mushroom Marinated with Sesame with Bonito Flakes
Clear Soup	Wood Ear Mushroom Dumpling, Snow Crab Meat, Hiratake Mushroom, Green Vegetables, Carrot and Yuzu
Sashimi	A Selection of Sashimi
Broiled Dish	Wakasa Style Yellow Tail, Vinegared Vegetables, Red Konjac, Welsh Onion and Salmon Roe Dressed with Vinegar Miso Organic Beef Fillet and Vegetables with Japanese Sauce and Whole Grain Mustard
Fried Dish	Assorted Tempura
Hot Dish	Taro Dumpling, Mushrooms with Starchy Sauce with Chrysanthemum Petals and Wasabi
Rice Dish	Nigiri Sushi and Rolled Sushi Miso Soup
Dessert	Assorted Seasonal Dessert with Cointreau Jelly

¥11,000

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HANAGOYOMI

Appetizer	Marinated Japanese Celery with Tofu, Boiled Shrimp with Sake, Ginkgo, Salmon Roe and Pine Nuts Sea Cucumber, Cucumber, Green Onion and Radish with Ponzu Jelly
Clear Soup	Soft-Shelled Turtle Dumpling, Rice Cake, Hiratake Mushroom, Bok Choy, Rice Cracker and Ginger
Sashimi	A Selection of Sashimi
Broiled Fish	Wakasa Style Broiled Tilefish, Sudachi Citrus, Boiled and Seasoned Vegetables with Bonito Flakes, Deep-Fried Blowfish, Turnip and Black Bean with Sansho salt
Main Dish	Roasted Wagyu Beef with Japanese Sauce, Green Vegetable, Lotus Root, Potato, Watercress and Pink Pepper
Hot Dish	Braised Snow Crab, Turnip, Taro and Green Vegetables with Miso Sauce and Yuzu
Rice Dish	Shimeji Mushroom Rice or Mushroom Porridge Miso Soup and Japanese Pickles
Dessert	Assorted Seasonal Fruit

¥17,000

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