

SEASONAL SPECIALTIES

Appetizer

Squid and Spring Onion Dressed with Vinegar Miso	¥ 800
Boiled and Sesame Dressed Field Mustard	¥ 900
Sesame Tofu, Field Mustard and Salmon Roe with Dashi Jelly	¥ 1,000
Whitespotted Conger	¥ 1,200
Octopus and Burdock Root with Japanese Mustard	¥ 1,300

Clear Soup

Hamaguri Clam Ball, Bamboo Shoot and Leaf Bud	¥ 1,600
Gleenling and Cloud Ear Mushroom Dumpling with Plum and Leaf Bud	¥ 2,200

Broiled Dish

Spanish Mackerel Broiled with Yuzu Pepper and Vinegared Vegetables	¥ 1,600
Broiled Trout with Field Mustard and Vinegared Vegetables	¥ 1,700
Wakasa Style Broiled Hagi Tilefish and Marinated Vegetables	¥ 2,300~

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 add to your bill.

Hot Dish

Mini Egg Custard, Hamaguri Clam and Taro with Starchy Sauce	¥	900
Braised Lotus Root Bean Curd Cake, Carrot, Bamboo Shoot with Mustard Sauce	¥	900
Lily Bulb Cake and Lotus Root with Starchy Sauce	¥	1,000

Main Dish

Yanagawa Style Whitespotted Conger, Udo Plant and Ostrich Fern	¥	1,800
Hana-Goyomi Special Chanko Hot Pot	¥	2,200
Organic Beef Fillet Steak and Vegetables with Japanese Sauce	¥	2,800

Rice Dish

Bamboo Shoot Rice, Miso Soup and Japanese Pickles	¥	800
Mozuku Porridge with Honewort and Japanese Pickles	¥	1,000

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