

# Chowder Hot Pot Course

<b>Appetizer</b>	Braised Octopus, Field Mustard, Lily Bulb, Radish and Scrambled Egg Marinated Vegetables with Bonito Flakes
<b>Soup</b>	Clear Soup with Hamaguri Broth Hamaguri Dumpling, Bamboo Shoot, Carrot and Bok Choy
<b>Sashimi</b>	A Selection of Today's Sashimi
<b>Broiled Dish</b>	Broiled Trout with Field Mustard and Vinegared Vegetables Fried Butterbur and Bamboo Shoot with Sakura Salt
<b>Hot Pot Dish</b>	Special Chowder Hot Pot with Chicken and Bonito Broth Roasted Hakata Free-Range Chicken, Wild-Caught Shrimp, Fried Chicken Ball, Spanish Mackerel, Spring Cabbage, Chrysanthemum Greens, Daikon Radish, Fried Tofu, Leek, Sakura Wheat Gluten with Yuzu Pepper and Roasted Sesame
<b>Hot Dish</b>	Lotus Root Dumpling, Lotus Root, Green Vegetables, Carrot with Starchy Dashi Sauce and Japanese Mustard
<b>Rice Dish</b>	Nigiri Sushi and Pressed Sushi Miso Soup
<b>Dessert</b>	Assorted Seasonal Fruit

L&S Crazy Wednesday discount and Party Ticket are not applicable.

¥15,000

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 add to your bill.