

# SEASONAL SPECIALTIES

## Appetizer

Marinated Spinach and Shiitake Mushroom with Bonito Flakes	¥ 1,000
Mugwort and Sake-Steamed Shrimp, Yuzu Miso and Dashi Jelly	¥ 1,150
Water Shield, Grated Taro, Okra and Salmon Roe	¥ 1,150
Octopus and Sake-Roasted Udo Dressed with Plum	¥ 1,650

## Clear Soup

Scallop Dumpling, White Cloud Ear Mushroom, New Zealand Spinach	¥ 2,000
Soy Milk Skin Dumpling, Shrimp Coated with Kudzu and Ariake Seaweed	¥ 2,250

## Hot Dish

Mini Egg Custard, Steamed Sillago with Salt, Soy Milk Skin, Taro with Starchy Dashi Sauce	¥ 1,150
Domyoji Dumpling, Kidney Beans, Wheat Gluten with Starchy Dashi Sauce	¥ 1,250
Tilefish from Hagi Steamed with Grated Lotus Root with Starchy Dashi Sauce and Wasabi	¥ 2,700

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.  
Prices are inclusive of 13% service charge and 10% consumption tax.

## Broiled Dish

Broiled Chicken Grunt Wakasa Style, Vinegard Vegetables and Marinated Vegetable	¥ 2,250
Splendid Alfonsino Broiled with Leaf Bud, Vinegard Vegetables and Marinated Vegetable	¥ 2,500
Broiled Cutlass Fish Wakasa Style or Broiled with Salt, Vinegard Vegetables and Marinated Vegetable	¥ 3,150

## Main Dish

Miso-Seasoned Stewed Beef Cheek with Sansho Japanese Pepper, Cauliflower, Broccoli and Leek	¥ 2,700
Organic Beef Fillet with Vegetables and Japanese Sauce	¥ 3,500
Roasted Wagyu Rump with Seasonal Vegetables and Whole-Grain Mustard	¥ 3,700

## Rice Dish

Asari Clam Rice, Miso Soup and Japanese Pickles	¥ 1,000
Porridge with Plum, Dry Young Sardine with Sansho Pepper and Japanese Pickles	¥ 1,250

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