

MIYABI

Appetizers	Sake-Roasted Shrimps, Mugwort Tofu, Sesame Tofu, Water Shield with Dashi Jelly and Yuzu
Steamed Dish	Mini Egg Custard, Sillago Steamed with Salt, Soy Milk Skin, Taro, Plum and Starchy Dashi Sauce
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Wakasa-Style Broiled Chicken Grunt Marinated Spinach and Shiitake Mushroom with Bonito Flakes, Vinegared Japanese Ginger Pressed Sushi with Roasted Beef and Seasonal Greens
Main Dish	Assorted Tempura or Sea Bream Cooked in Soy Sauce, Burdock Root, Greens with Needle Ginger and Leaf Buds
Hot Dish	Minced Chicken Dumpling, Kidney Beans, Wheat Gluten and Wasabi with Starchy Dashi Sauce
Rice Dish	Asari Clam Rice or Steamed Rice with Miso Soup and Japanese Pickles
Dessert	Seasonal Fruit with Cointreau Jelly and Mint

¥9,900

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.

RAN

Appetizers	Water Shield, Grated Yam, Okra, Japanese Herbs and Yuzu Mugwort Tofu with Yuzu Miso, Wolfberry and Dashi Jelly Octopus and Sake-Roasted Udo Dressed with Plum, Cucumber
Soup	Clear Soup with with Soy Milk Skin Dumpling and Shrimp Coated with Kudzu New Zealand Spinach, Sea Lettuce and Leaf Buds
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Splendid Alfonsino Wakasa Style and Lotus Root , and Marinated Vegetables with Bonito Flakes Miso-Seasoned Stewed Beef Cheek and Vegetables
Fried Dish	Assorted Tempura
Braised Dish	Lotus Root Dumpling, Taro, Burdock, Eggplant and Wheat Gluten and Leaf Buds
Rice Dish	Nigiri Sushi and Rolled Sushi and Miso Soup
Dessert	Watermelon, Matcha Warabimochi Bracken Starch Dumpling with Brown Sugar Syrup

¥13,700

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HANAGOYOMI

Appetizers	Water Shield, Grated Yam, Okra and Salmon Roe with Starchy Dashi Sauce Hairy Crab, Asparagus, Vinegared Japanese Ginger and Radish Egg Yolk Vinegar Sauce and Vinegar Jelly
Soup	Clear Soup with Hamo Japanese Conger from Setonaikai Sea, Soy Milk Skin Dumpling, New Zealand Spinach and Plum
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Cutlass Fish Wakasa Style with Sudachi Citrus Sushi Wrapped with Bamboo Leaf (1-5 May) Sushi Ball Wrapped with Egg (from 6 May) Marinated Spinach and Shiitake Mushroom with Bonito Flakes and Fried Sweetfish with Matcha Salt
Main Dish	Roasted Wagyu Rump, Manganji Pepper and Watercress with Fruits Tomato and Mustard Sauce
Braised Dish	Tilefish from Hagi Steamed with Grated Lotus Root, Cloud Ear Mushroom, Carrot and Bok Choy with Starchy Dashi Sauce and Wasabi
Rice Dish	Asari Clam Rice and Miso Soup or Porridge with Plum Japanese Pickles
Dessert	Assorted Seasonal Fruit

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

¥21,200

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