

# MIYABI

<b>Appetizers</b>	Corn Tofu, Shrimp Simmered in Lightly Seasoned Broth, Chervil Corn and Edamame with Dashi Jelly
<b>Steamed Dish</b>	Mini Egg Custard, Grilled Leek, Taro and Unagi Eel
<b>Sashimi</b>	A Selection of Seasonal Sashimi
<b>Broiled Dish</b>	Isaki Chicken Grunt Teriyaki, Marinated Bitter Gourd and Deep-Fried Tofu with Bonito Flakes Temari Sushi Balls and Vinegared Vegetables
<b>Main Dish</b>	Duck Loin Cooked in Tomato Sauce with Basil and Summer Vegetables or Hamo Japanese Conger and Summer Vegetable Tempura with Matcha Salt and Plum
<b>Assorted Cooked Dish</b>	Ingredients Wrapped in Fried Tofu, Pumpkin and Kidney Beans with Cold Yuzu Starchy Sauce
<b>Rice Dish</b>	Corn Rice or Steamed Rice, Miso Soup and Japanese Pickles
<b>Dessert</b>	Seasonal Pudding and Assorted Fruits

¥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

<b>Appetizers</b>	Corn Tofu, Edamame and Salmon Roe with Dashi Jelly Marinated Spinach and Taro Stem with Dried Cuttlefish Mozuku Seaweed and Grated Taro
<b>Soup</b>	Clear Soup with Marinated and Grilled Seaperch, Hakuho Somen Noodles, Okra and Plum
<b>Sashimi</b>	A Selection of Seasonal Sashimi
<b>Broiled Dish</b>	Broiled Kamasu Barracuda Wakasa Style and Vinegared Vegetables Marinated Bitter Gourd and Fried Tofu with Bonito Flakes Organic Beef Fillet Steak with Japanese Sauce and Horseradish
<b>Fried Dish</b>	Assorted Tempura
<b>Braised Dish</b>	Fried Edamame Tofu and Taro Stem with Japanese Mustard and Starchy Sauce
<b>Rice Dish</b>	Nigiri Sushi and Rolled Sushi with Miso Soup
<b>Dessert</b>	Assorted Seasonal Dessert

※Optional Upgrade Limited to 10 : Chirashizushi in Martini Glass + ¥2,100  
¥13,700

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# HANAGOYOMI

<b>Appetizers</b>	Eel Cucumber Salad (Eel from Aichi Prefecture) Spaghetti Squash with Ginger Vinegar Jelly Corn Tofu, Sake-Roasted Tiger Prawn, Chervil and Japanese Potage
<b>Soup</b>	Clear Soup with Broiled Salted Ayu Sweetfish, Water Shield from Akita Prefecture, Hakuho Somen Noodles, Okra and Plum
<b>Sashimi</b>	A Selection of Seasonal Sashimi
<b>Broiled Dish</b>	Broiled Blackthroat Seaperch Wakasa Style River Shrimp and Marinated Bitter Gourd with Bonito Flakes Temari Sushi Balls
<b>Main Dish</b>	Roasted Wagyu Rump, Young Corn and Asparagus Mini Tomato and Potato Needles with Japanese Sauce and Horseradish
<b>Assorted Cooked Dish</b>	Simmered Octopus, Taro, Pumpkin, Fried and Simmered Eggplant Chopped Manganji Bell Pepper with Cold Yuzu Starchy Sauce and Japanese Mustard
<b>Rice Dish</b>	Corn Rice or Mozuku Seaweed Japanese Risotto Miso Soup and Japanese Pickles
<b>Dessert</b>	Assorted Seasonal Fruit

※L&S Crazy Wednesday Discount and Party Ticket are not Applicable.

¥21,200

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