

SEASONAL SPECIALTIES

Appetizer

Marinated Spinach and Taro Stem with Bonito Flakes	¥ 1,000
Edamame Tofu, Yuba, Salmon Roe and Chervil with Grated Pumpkin Sauce	¥ 1,150
Seared Hamo Pike Conger and Cucumber with Ponzu with Grated Radish	¥ 2,250

Clear Soup

Scallop Dumpling, Water Melon, Tapioca and New Zealand Spinach	¥ 1,900
Hamo Pike Conger and New Zealand Spinach	¥ 2,500
Blackthroat Seaperch, Eggplant and Bok Choy	¥ 2,900

Hot Dish

Corn Dumpling and Green Vegetable with Starchy Sauce	¥ 1,000
Mini Egg Custard with Broiled and Marinated Sand Borer Yuba, Okra, Plum and Starchy Sauce	¥ 1,250
Simmered Octopus, Taro, Pumpkin and Green Vegetable with Cold Starchy Dashi and Japanese Mustard	¥ 1,650

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

Wild-Caught Seaperch Broiled in Sansho Pepper with Vinegared Vegetables and Marinated Vegetables	¥ 2,000
Wakasa Style Broiled Barracuda	¥ 2,250
Oven-Roasted Sea Bream with Egg Yolk Vinegar Sauce and Vegetables	¥ 2,500
Splendid Alfonsino Broiled with Sansho Young Leaves	¥ 2,700

Main Dish

Deep-Fried Marinated Free-Range Hakata Chicken and Bell Pepper	¥ 2,000
Free-Range Hakata Chicken Deep-Fried with Egg Yolk Batter with Vegetables	¥ 2,000
Roasted Wagyu Beef with Vegetables, Japanese Sauce	¥ 3,500
Cold Black Wagyu Beef Shabu-Shabu and Zucchini, Awaji Onion and Sprouts with Roasted Sesame Dressing and Grated Onion Dressing	¥ 3,700

Rice Dish

Rice Cooked in Tea, Japanese Pickles and Miso Soup	¥ 1,000
Mozuku Seaweed Japanese Risotto and Japanese Pickles	¥ 1,000

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