

## MIYABI

<b>Appetizers</b>	Edamame Tofu, Shrimp, Tapioca and Chervil with Grated Pumpkin Sauce
<b>Steamed Dish</b>	Mini Egg Custard with Broiled and Marinated Sand Borer Yuba, Okra and Starchy Sauce
<b>Sashimi</b>	A Selection of Seasonal Sashimi
<b>Broiled Dish</b>	Oven-Roasted Golden Threadfin Bream with Egg Yolk Vinegar Sauce Burdock Chips, Zucchini and Aiko Tomato with Grated Onion Dressing
<b>Main Dish</b>	Sea Bream Cooked in Soy Sauce, Burdock, Taro and Green Beans or Assorted Tempura
<b>Braised Dish (Cold)</b>	Simmered Octopus, Taro, Pumpkin, Eggplant and Green Vegetables
<b>Rice Dish</b>	Edamame Rice Cooked in Tea or Steamed Rice Miso Soup and Japanese Pickles
<b>Dessert</b>	Soft Azuki-bean Jelly and 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>	Edamame Tofu, Yuba, Salmon Roe with Dashi Jelly Marinated Spinach and Taro Stem with Bonito Flakes Seared Hamo Pike Conger and Cucumber with Ponzu with Grated Radish
<b>Clear Soup</b>	Scallop Dumpling, Tapioca, Winter Melon and New Zealand Spinach
<b>Sashimi</b>	A Selection of Seasonal Sashimi
<b>Main Dish</b>	Wild-Caught Seaperch Broiled with Sansho Pepper and Vinegared Vegetables Roasted Wagyu Rump with Sprout, Roasted Sesame and Japanese Sauce Grilled Vegetables, Bell Pepper Vichyssoise and Chervil
<b>Fried Dish</b>	Assorted Tempura
<b>Hot Dish</b>	Corn Dumpling and Kidney Beans with Starchy Dashi Sauce
<b>Rice Dish</b>	Nigiri Sushi and Rolled Sushi Miso Soup
<b>Dessert</b>	Seasonal Fruit and Japanese Pudding

¥13,700

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.

# HANAGOYOMI

<b>Appetizers</b>	Sake-Roasted Razor Clam, Sake-Roasted Shrimp, Asparagus Young Corn, Micro Tomato and Chervil with Dashi Jelly and Yuzu
<b>Clear Soup</b>	Blackthroat Seaperch, Eggplant, White Cloud Ear Mushroom and Bok Choy
<b>Sashimi</b>	A Selection of Seasonal Sashimi
<b>Broiled Dish</b>	Splendid Alfonsino Broiled with Sansho Young Leaves Eggplant with Yuzu Miso, Marinated Vegetables with Bonito Flakes Vinegared Vegetables, Pressed Sushi and Corn Tempura
<b>Main Dish</b>	Cold Black Wagyu Beef Shabu-Shabu Zucchini, Awaji Onion and Broccoli Sprouts with Sesame Dressing and Grated Onion Dressing
<b>Hot Dish</b>	Setouchi Hamo Pike Conger Cooked with Eggs, Burdock Taro and Snow Peas
<b>Rice Dish</b>	Rice Cooked in Tea, Steamed 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

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.