

Miyabi

Appetizers	Scallops Cooked with Sake, Welsh Onion, White Maitake Mushroom Radish and Cherv Mustard Vinegar Miso Dressing, Bonito Vinegar Sauce
Steamed Dish	Mini Egg Custard: Hamo Japanese Conger, Soy Milk Skin, Lily Bulb, Starchy Dashi Sauce and Plum
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Salmon, Mushrooms, Mitsuba Greens and Ginkgo Nuts Roasted Chestnuts, Vinegared Vegetables and Marinated Vegetables with Bonito Flakes Pressed Sushi with Simmered Conger Eel
Main Dish	Sea Bream Cooked in Soy Sauce, Burdock Root, Taro, Green Beans, Gii or Assorted Tempura with Grated Radish, Ginger and Andes Salt
Hot Dish	Lotus Root Dumpling Carrot, Leafy Green Vegetables with Chrysanthemum Flower, Dashi Sa
Rice Dish	Rice Cooked with Chestnuts or Steamed Rice Miso Soup with Japanese Pickles
Dessert	Assorted Seasonal Fruits with Wine Jelly

¥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	Black Sesame Tofu, Soy Milk Skin and Salmon Roe with Dashi Jelly Potherb Mustard, Marinated White Maitake Mushroom, Bonito Flakes Squid and Enoki Mushroom with Spicy Grated Radish
Clear Soup	Starchy Soup Crab Dumpling, White Cloud Ear Mushroom, Green Beans, Carrot and Ginger
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled and Simmered Barracuda Grilled Eggplant, Vinegared Vegetables and Sudachi Citrus Mushroom with Grated Radish and Ponzu Roasted Wagyu Rump with Vegetables Japanese Sauce and Whole-grain Mustard
Fried Dish	Assorted Tempura
Hot Dish	Lily Bulb Dumpling Shimeji Mushroom, Greens with Starchy Sauce
Rice Dish	Nigiri Sushi and Rolled Sushi and Miso Soup
Dessert	Assorted Seasonal Dessert with Wine Jelly

¥13,700

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HANAGOYOMI

Appetizers

Potherb Mustard, Yanagi Matsutake Mushroom from Tottori Prefecture
Soy Milk Skin and Salmon Roe Crab, Cucumber and
Wood Cauliflower Mushroom,
Radish, Chrysanthemum Petals and Ginger Vinegar Jelly

Clear Soup

Clear Soup Agar-jellied with Tilefish and Matsutake Mushroom
Bok Choy, Assorted Vegetables with Yuzu

Sashimi

A Selection of Seasonal Sashimi

Broiled Fish

Broiled Splendid Alfonsino Wakasa Style, Sudachi Citrus Grilled Chestnut
Marinated Vegetables with Bonito Flakes

Main Dish

Roasted Wagyu Beef, Sauteed Turnip and Abalone Mushroom
and Vegetables with Miso

Hot Dish

Steamed Soup
Wild-Caught Prawn, Hamo Japanese Conger, Grilled Shimeji Mushroom
Chinese Cabbage and Crown Daisy, Tofu, Condiments and Ponzu

Rice Dish

Rice Steamed with Chestnut and Miso Soup with Japanese Pickles or
Mushroom Porridge and Japanese Pickles

Dessert

Assorted Seasonal Fruits

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

¥21,200

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