

MIYABI

Appetizer	Snow Crab, Marinated Field Mustard and Bamboo Shoot with Dashi Jelly
Steamed Dish	Mini Egg Custard with Soy Milk Skin and Lily Bulb with Grated Turnip Sauce and Salmon Roe
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Olive-Buri Yellowtail Teriyaki, Vinegared Vegetable Candied Kumquat and Marinated Vegetables with Bonito Flakes
Main Dish	Assorted Tempura or Redwing Searobin Fry Covered with Rice Crackers Tofu, Taro, Shimeji Mushroom and Carrot with Dashi Sauce with Grated Root Vegetable
Hot Dish	Seasonal Dumpling, Bamboo Shoot, Chrysanthemum Green and Wheat Gluten
Rice Dish	Sea Bream Rice or Steamed Rice with Miso Soup and Japanese Pickles
Dessert	Seasonal Fruits with 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

Appetizer	Sesame Tofu, Field Mustard and Salmon Roe with Dashi Jelly Wakame Seaweed with Herring Roe and Spinach with Bonito Flakes
Clear Soup	Hamaguri Clam Ball, Snow Mushroom, Carrot and Radish, Sprouts
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Splendid Alfonsino with Sesame, Vinegared Vegetable and Candied Yuzu Roasted Wagyu Beef and Vegetables with Japanese Sauce and Wasabi
Fried Dish	Assorted Tempura
Hot Dish	Lily Bulb Dumpling, Bamboo Shoot, Green Vegetable, Carrot Rice Crackers and Starchy Dashi Sauce
Rice Dish	Nigiri Sushi and Rolled Sushi with Miso Soup
Dessert	Assorted Seasonal Dessert with Cointreau Jelly

¥13,700

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HANAGOYOMI

Appetizer	Snow Crab, Sake-Steamed Sea Bream, Japanese Parsley Bamboo Shoot, Beans with Seaweed Jelly and Ginger Sesame-Marinaded Field Mustard and Sea Urchin
Clear Soup	Scorched Sake-Steamed Pufferfish, Fried Tofu Dried Sea Cucumber's Gonad and Yuzu
Sashimi	A Selection of Seasonal Sashimi
Broiled Fish	Blackthroat Seaperch Broiled with Saikyo Miso, Vinegared Vegetables Candied Kumquat, Marinated Vegetables with Bonito Flakes
Main Dish	Roasted Wagyu Rump, Naruto Lotus Root, Arrowhead, Potatoes with Pink Pepper, Japanese Sauce and Whole-Grain Mustard
Hot Dish	Tilefish from Hagi Steamed with Grated Turnip Wood Ear Mushroom and Carrot with Starchy Dashi and Wasabi
Rice Dish	Sea Bream Rice with Miso Soup and Japanese Pickles or Crab Porridge with Japanese Pickles
Dessert	Assorted Seasonal Fruits

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

¥21,200

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