

SEASONAL SPECIALTIES

Appetizer

Marinated Osaka Shirona Leaf and Deep-Fried Tofu	¥ 1,000
Mugwort Tofu and Sake-Roasted Prawns with Yuzu Miso and Dashi Jelly	¥ 1,150
Water Shield, Grated Yam, Okura and Salmon Roe	¥ 1,150
Octopus, Udo Dressed with Plum and Cucumber	¥ 1,700

Clear Soup

Ganmodoki Deep-Fried Tofu with Sea Bream Naruto Wakame Seaweed and Radish Sprouts	¥ 2,000
Anago Conger Dumpling, Sea Lettuce and New Zealand Spinach	¥ 2,250

Hot Dish

Mini Egg Custard, Sillago Steamed with Salt, Soy Milk Skin and Taro	¥ 1,150
Lotus Root Dumpling and Kidney Beans with Seaweed Dashi Sauce	¥ 1,250
Steamed Grated Lotus Root with Tilefish	¥ 2,700

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.

Broiled Dish

Broiled Chicken Grunt Wakasa Style Vinegard Vegetables and Marinated Vegetable	¥ 2,250
Splendid Alfonsino Broiled with Sansho Leaf Vinegard Vegetables and Marinated Vegetable	¥ 2,500
Cutlassfish Broiled with Salt or Wakasa Style Vinegard Vegetables and Marinated Vegetable	¥ 3,150~

Main Dish

Simmered Beef Cheek Seasoned with Red Miso and Sansho Japanese Pepper Cauliflower, Broccoli and Leek	¥ 2,900
Organic Beef Fillet with Vegetables and Japanese Sauce	¥ 3,500
Roasted Wagyu Rump with Seasonal Vegetable	¥ 3,700

Rice Dish

Asari Clam Rice, Miso Soup and Japanese Pickles	¥ 1,000
Porridge with Plum, Dried Young Sardines with Sansho Pepper and Japanese Pickles	¥ 1,250

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