

MIYABI

Appetizers Sake-Roasted Prawns, Mugwort Tofu, Sesame Tofu
Water Shield with Dashi Jelly and Yuzu

Steamed Dish Mini Egg Custard,
Sillago Steamed with Salt, Soy Milk Skin, Taro, Mitsuha Green
Plum and Starchy Dashi Sauce

Sashimi A Selection of Seasonal Sashimi

Broiled Dish Broiled Chicken Grunt Wakasa Style
Marinated Spinach and Shiitake Mushroom, Vinegared Japanese Ginger
Pressed Sushi with Roasted Beef

Main Dish Assorted Tempura or
Sea Bream Cooked with Soy Sauce
Burdock Root with Needle Ginger and Sansho Leaf

Hot Dish Lotus Root Dumpling
Kidney Beans, Wheat Gluten and Wasabi with Starchy Dashi Sauce

Rice Dish Asari Clam Rice or Steamed Rice
Miso Soup and Japanese Pickles

Dessert Citrus Fruit with Blood Orange Jelly and Mint

¥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	Water Shield, Grated Yam, Okra, Japanese Herb and Yuzu Mugwort Tofu with Yuzu Miso and Dashi Jelly Sake-Roasted Octopus and Udo Dressed with Plum and Cucumber
Soup	Clear Soup with Anago Conger Dumpling New Zealand Spinach, Sea Lettuce and Sansho Leaf
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Splendid Alfonsino Wakasa Style and Lotus Root Today's Marinated Dish Stewed Beef Cheek and Vegetables with Miso Sauce
Fried Dish	Assorted Tempura
Braised Dish	Lotus Root Dumpling, Taro, Fried and Simmered Burdock Fried and Simmered Eggplant and Wheat Gluten and Sansho Leaf
Rice Dish	Nigiri Sushi, Rolled Sushi and Miso Soup
Dessert	Assorted Seasonal Dessert

¥13,700

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HANAGOYOMI

Appetizers	Hairy Crab, Asparagus, Vinegared Japanese Ginger and Radish Egg Yolk Vinegar Sauce and Vinegar Jelly Firefly Squid Marinated in Soy Sauce with Grated Radish
Soup	Clear Soup with Hamo Japanese Conger from the Setonaikai Sea Water Shield, New Zealand Spinach and Plum
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Cutlassfish Wakasa Style Sushi Wrapped in Bamboo Leaf (1-5 May)/ Sushi Wrapped in Thin Omelette (6-31 May) Marinated Spinach and Shiitake Mushroom Fried Sweetfish with Matcha Salt
Main Dish	Roasted Wagyu Rump Sweet Pepper, Water Cress, Leek and Fruits Tomato, Mustard Sauce
Braised Dish	Steamed Grated Lotus Root with Tilefish from Hagi Wood Ear Mushroom, Carrot and Bok Choy with Starchy Dashi Sauce
Rice Dish	Asari Clam Rice and Miso Soup or Porridge with Plum Japanese Pickles
Dessert	Assorted Seasonal Fruits

※L&S Crazy Wednesday Discount and Party Ticket are not applicable.

¥21,200

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