

SEASONAL SPECIALTIES

Appetizer

Marinated Chinese Water Spinach with Bonito Flakes	¥ 1,000
Minazuki Tofu and Radish with Water Shield, Wasabi and Dashi Jelly	¥ 1,000
Broiled and Vinegared Eel, Cucumber and Japanese Ginger	¥ 2,000~
Hamo Japanese Conger from the Setonaikai Sea	¥ 2,500
Cucumber and Vinegared Vegetables with Plum Sauce with Soy Sauce	

Clear Soup

Egg Yolk Dumpling, Grilled and Marinated Japanese Seaperch Water Shield and Okra	¥ 2,250
Suppon Softshell Turtle Dumpling, Grilled Leek and Rice Crackers	¥ 2,700

Hot Dish

Mini Egg Custard with Yuba, Taro, Wolfberry and Edamame Soy Beans	¥ 1,150
Barley and Grated Yam Dumpling	¥ 1,250
Taro Stem and Greens with Starchy Ginger Sauce	

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 Wild-Caught Japanese Seaperch Vinegared Vegetables and Marinated Vegetable	¥ 2,100
Broiled Chicken Grunt Wakasa Style, Sudachi Citrus	¥ 2,100
Broiled Tilefish Wakasa Style Vinegared Vegetables and Marinated Vegetable	¥ 3,150

Main Dish

Organic Beef Fillet Steak with Vegetables and Japanese Sauce	¥ 3,500
Japanese Beef Fillet Steak and Seasonal Vegetables with Wasabi Japanese Sauce and Garlic Chips	¥ 4,100

Rice Dish

Rice with Young Dried Sardine with Sansho Pepper Japanese Pickles and Miso Soup	¥ 1,000
Mozuku Seaweed Congee with Mitsuba Greens and Japanese Pickles	¥ 1,000
Water Shield, Tea Soba Noodles and Sudachi Citrus (Cold)	¥ 1,150

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