

MIYABI

Appetizer	Minazuki Tofu Salmon Roe, Okra and Radish with Wasabi and Dashi Jelly
Steamed Dish	Mini Egg Custard Yuba, Taro, Wolfberry and Edamame Soy Beans
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Japanese Seaperch Vinegared Japanese Ginger, Bayberry and Marinated Vegetable with Bonito Flakes Tea Soba Noodles with Water Shield
Main Dish	Assorted Tempura or Today's Special Broiled in Soy Sauce Kidney Beans, Burdock Root with Needle Ginger and Sansho Leaf
Hot Dish	Barley and Grated Yam Dumpling Taro Stem and Greens with Starchy Sauce
Rice Dish	Rice with Dried Young Sardine with Sansho Pepper or Steamed Rice Miso Soup and Japanese Pickles
Dessert	Seasonal Fruit and Warabimochi Bracken Starch Dumpling Brown Sugar Syrup 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	Broiled Eel, Cucumber and Radish Sesame Tofu and Beans with Wasabi and Dashi Jelly Spinach and Grilled Shiitake Mushroom Marinated with Sasame and Salmon Roe
Soup	Clear Soup with Egg Yolk Dumpling Grilled and Marinated Japanese Seaperch, Water Shield and Okra
Sashimi	A Selection of Seasonal Sashimi
Assorted Dish	Isaki Chicken Grunt Broiled with Sansho Leaf Vinegared Japanese Ginger, Marinated Water Spinach Megochi Big-eyed Flathead, Naruto Lotus Root and Manganji Pepper
Main Dish	Wagyu Beef Roasted Beef Style with Whole-Grain Mustard and Japanese Sauce
Braised Dish	Eggplant from Kaizuka, Pumpkin, Taro Cooked with Miso and Kidney Bean
Rice Dish	Assorted Nigiri Sushi and Rolled Sushi Miso Soup
Dessert	Assorted Seasonal Dessert

¥13,700

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HANAGOYOMI

Appetizer	Hokkaido Sea Urchin Wrapped in Yuba Minazuki Sesame Tofu and Radish with Wasabi and Dashi Jelly Water Shield from Akita, Grated Taro, Okra, Salmon Roe and Yuzu
Clear Soup	Suppon Softshell Turtle Dumpling, Grilled Leek and Rice Crackers
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Tilefish Wakasa Style Sushi Wrapped in Bamboo Leaf and Fried and Simmered Eggplant
Main Dish	Japanese Beef Fillet Steak with Japanese Sauce and Garlic Chips Taro from Aomori, Asparagus and Yosakoi Honey Bell Pepper
Braised Dish	Unagi Eel from Aichi with Eggs and Burdock Root
Rice Dish	Ayu Sweetfish Porridge or Rice with Dried Young Sardin (Steamed Rice) Miso Soup and Japanese Pickles
Dessert	Assorted Seasonal Fruit

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

※Member's Discount of 20% applies for this special offer.

¥21,200

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