

MIYABI

Appetizers	Corn Tofu Shrimp Simmered in Lightly Seasoned Broth, Okra, Chervil, Dashi Jelly
Steamed Dish	Mini Egg Custard Grilled Leek, Taro, Unagi Eel
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Isaki Chicken Grunt Teriyaki Marinated Bitter Gourd and Deep-Fried Tofu, Dried Cuttlefish Temari Sushi Balls, Vinegared Vegetables
Main Dish	Duck Loin Cooked in Tomato Sauce Summer Vegetables, Chopped Potherb or Hamo Pike Conger, Summer Vegetable Tempura
Assorted Cooked Dish	Ingredients Wrapped in Deep-Fried Tofu Taro, Kidney Beans
Rice Dish	Corn Rice or Steamed Rice, Miso Soup, Japanese Pickles
Dessert	Seasonal Pudding, Assorted Fruits

¥9,500

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	Corn Tofu, Okra, Wolfberry, Dashi Jelly Marinated Spinach and Taro Stem, Bonito Flakes Kelp Noodles, Grated Taro
Soup	Clear Soup with Grilled and Marinated Seaperch Egg and Sea Urchin Tofu, New Zealand Spinach
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Kamasu Barracuda Wakasa Style and Vinegared Vegetables Marinated Bitter Gourd and Deep-Fried Tofu, Dried Cuttlefish Unique Shrimp Fry, Eggplant, Green Pepper, Match a Salt
Main Dish	Organic Fillet Steak Japanese Sauce, Horseradish Broccoli, Young Corn, Mini Tomato, Sprouts
Braised Dish	Deep-Fried Edamame Tofu Bok Choy, Rice Crackers, Japanese Mustard, Starchy Sauce
Rice Dish	Nigiri Sushi and Rolled Sushi, Miso Soup
Dessert	Assorted Seasonal Dessert

¥13,500

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HANAGOYOMI

Appetizers	Unagi Eel from Aichi Prefecture and Cucumber in Vinegar Dressing, Luffa, Japanese Ginger, Ginger Vinegar Corn Tofu, Sake-Roasted Tiger Prawn, Chervil, Dashi Jelly
Soup	Clear Soup with Broiled Salted Ayu Sweetfish Water Shield from Akita Prefecture Hakuho Somen Noodles, Okra, Plum
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Broiled Blackthroat Seaperch Wakasa Style River Shrimp, Marinated Bitter Gourd, Bonito Flakes Temari Sushi Balls
Main Dish	Roasted Wagyu Rump, Young Corn, Asparagus Mini Tomato, Potato Needles, Japanese Sauce, Horseradish
Assorted Cooked Dish	Simmered Octopus, Taro, Squash, Fried and Simmered Eggplant Chopped Manganji Bell Pepper, Cold Yuzu Sauce, Japanese Mustard
Rice Dish	Corn Rice or Mozuku Seaweed Japanese Risotto Miso Soup, Japanese Pickles
Dessert	Assorted Seasonal Fruit

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

¥21,000

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