

# SEASONAL SPECIALTIES

## Appetizer

Marinated Spinach and Taro Stem, Bonito Flakes	¥ 1,000
Edamame Tofu, Soy Milk Skin, Salmon Roe, Chervil Grated Squash Sauce	¥ 1,150
Seared Hamo Pike Conger, Cucumber, Ponzu with Grated Radish	¥ 2,250

## Clear Soup

Scallop Dumpling, Water Melon, Tapioca, New Zealand Spinach	¥ 1,900
Hamo Pike Conger, New Zealand Spinach, Plum	¥ 2,500
Blackthroat Seaperch, Eggplant, Bok Choy	¥ 2,900

## Hot Dish

Corn Dumpling, Leaf Vegetable, Starchy Sauce, Grated Ginger	¥ 1,000
Mini Egg Custard, Broiled and Marinated Sand Borer Soy Milk Skin, Okra, Plum, Starchy Sauce	¥ 1,250
Simmered Octopus, Taro, Squash, Leaf Vegetable Cold Starchy Dashi, Japanese Mustard	¥ 1,650

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

Wild-Caught Seaperch Broiled with Sansho Pepper Vinegared Vegetable, Marinated Vegetable	¥ 2,000
Wakasa Style Broiled Barracuda Sudachi, Vinegared Vegetable, Marinated Vegetable	¥ 2,250
Splendid Alfonsino Sea Bream Broiled with Sansho Young Leaves Vinegared Vegetable, Marinated Vegetable	¥ 2,700

## Main Dish

Deep-Fried Marinated Free-Range Hakata Chicken, Bell Pepper	¥ 2,000
Deep-Fried Free-Range Hakata Chicken Coated with Egg Yolk Batter, Vegetable	¥ 2,000
Roasted Wagyu Beef, Vegetable, Japanese Sauce	¥ 3,500
Black Wagyu Beef Cold Shabu-Shabu, Zucchini, Awaji Onion, Sprouts Roasted Sesame Dressing, Grated Onion Dressing	¥ 3,700

## Rice Dish

Rice Cooked in Tea, Japanese Pickles, Miso Soup	¥ 1,000
Mozuku Seaweed Congee, Mitsuba, Japanese Pickles	¥ 1,000

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