

Hamo Pike Conger and Wagyu Beef

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| Appetizers | Hamo Pike Conger and Cucumber Salad with Vinegar and Plum Edamame Tofu with Goji Berry, Chervil and Dashi Jelly Marinated Bitter Gourd and Thin Deep-fried Tofu with Bonito Flakes |
| Warm Dish | Mini Egg Custard, Taro, Salmon Roe |
| Sashimi | Seasonal Sashimi Selection of 3 kinds |
| Broiled Dish | Setouchi Hamo Pike Conger Broiled with Sansho Leaf Marinated Vegetable, Vinegared Vegetable, Sushi Ball |
| Main Dish | Roasted Wagyu Beef, Cold Shabu-Shabu, Summer Vegetables Japanese Sauce, Horse Radish, Special Sesame Sauce |
| Hot Dish | Deep-fried Bean Dumpling |
| Rice Dish | Rice Boiled in Tea with Edamame or Cold Hakuho Somen Noodles, Shiitake Mushroom Miso Soup, Japanese Pickles |
| Dessert | Assorted Seasonal Fruits |

✕Prior reservation by the day before required. (Member's disc: Max 15%)

¥19,500

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.