

## MIYABI

<b>Appetizers</b>	Edamame Tofu, Shrimp, Tapioca, Chervil, Grated Squash Sauce
<b>Steamed Dish</b>	Mini Egg Custard, Broiled and Marinated Sand Borer Soy Milk Skin, Okra, Starchy Sauce
<b>Sashimi</b>	Seasonal Sashimi Selection of 3 kinds
<b>Broiled Dish</b>	Golden Threadfin Bream, Corn Grilled with Soy Sauce Vegetable Marinated with Sesame, Bonito Flakes Vinegared Vegetable, Candied Wakamomo (Green Peach)
<b>Main Dish</b>	Sea Bream Cooked in Soy Sauce, Burdock, Taro, Green Beans Or Assorted Tempura, Grated Radish, Ginger, Andes Salt
<b>Braised Dish (Cold)</b>	Simmered Octopus, Fried and Simmered Taro, Squash Fried and Simmered Eggplant, Japanese Mustard, Yuzu Cold Starchy Dashi
<b>Rice Dish</b>	Edamame Rice Cooked in Tea or Steamed Rice Miso Soup, Japanese Pickles
<b>Dessert</b>	Soft Azuki-bean Jelly, 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

<b>Appetizers</b>	Edamame Tofu, Soy Milk Skin, Goji Berry, Dashi Jelly Marinated Spinach and Taro Stem, Bonito Flakes Seared Hamu Pike Conger, Cucumber, Ponzu with Grated Radish
<b>Clear Soup</b>	Scallop Dumpling, Tapioca, Winter Melon, New Zealand Spinach
<b>Sashimi</b>	Seasonal Sashimi Selection of 3 kinds
<b>Main Dish</b>	Wild-caught Seaperch Broiled with Sansho Pepper, Vinegared Vegetable Roasted Wagyu Rump, Sprout, Roasted Sesame, Japanese Sauce Grilled Vegetable, Japanese-style Vichyssoise, Salmon Roe, Chervil
<b>Fried Dish</b>	Assorted Tempura
<b>Hot Dish</b>	Corn Dumpling, Kidney Beans, Starchy Dashi Sauce, Grated Ginger
<b>Rice Dish</b>	Nigiri Sushi, Rolled Sushi Miso Soup
<b>Dessert</b>	Seasonal Fruit, Japanese Pudding

¥13,500

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.

# HANAGOYOMI

<b>Appetizers</b>	Sake-Roasted Razor Clam, Sake-Roasted Shrimps, Asparagus Young Corn, Micro Tomato, Chervil, Dashi Jelly and Yuzu
<b>Clear Soup</b>	Blackthroat Seaperch, Eggplant, White Cloud Ear Mushroom, Bok Choy
<b>Sashimi</b>	Seasonal Sashimi Selection of 5 kinds
<b>Broiled Dish</b>	Splendid Alfonsino Sea Bream from Shizuoka Broiled with Sansho Young Leaves Eggplant with Yuzu Miso, Marinated Vegetable, Bonito Flakes Vinegared Vegetable, Pressed Sushi, Corn Tempura
<b>Main Dish</b>	Black Wagyu Beef Cold Shabu-Shabu Zucchini, Awaji Onion, Broccoli Sprouts Roasted Sesame Dressing, Ponzu with Grated Radish
<b>Hot Dish</b>	Setouchi Hamo Pike Conger Cooked with Eggs Burdock, Taro, Snow Peas
<b>Rice Dish</b>	Rice Cooked in Tea, Steamed Rice or Mozuku Seaweed Congee Miso Soup, Japanese Pickles
<b>Dessert</b>	Assorted Seasonal Fruit

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

¥21,000

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.