## Hanagoyomi Special

| Appetizers              | Corn Tofu, Caviar, Steamed Abalone, Sake-Roasted Tiger Prawn, Dashi Jelly<br>Grilled Setouchi Hamo Pike Conger<br>Luffa, Taro Stem, Vinegared Japanese Ginger, Water Pepper Vinegar Miso |
|-------------------------|--|
| Soup                    | Clear Soup, Broiled Salted Ayu Sweetfish<br>Water Shield from Akita Prefecture, Hakuho Somen Noodles, Okra, Plum   |
| Sashimi                 | Seasonal Selection of Sashimi  |
| Broiled Dish            | Broiled Blackthroat Seaperch from Nagasaki Wakasa Style<br>Hokkaido Sea Urchin Wrapped in Roasted Wagyu Beef<br>Temari Sushi Balls   |
| Main Dish               | Butter-Sauteed Abalone, Asparagus, Young Corn, Mini Tomato<br>Liver Sauce, Setouchi Lemon  |
| Assorted<br>Cooked Dish | Taro, Pumpkin, Fried and Simmered Sensyu Eggplant<br>Chopped Manganji Bell Pepper, Japanese Mustard, Cold Yuzu-Flavored Sauce  |
| Rice Dish               | Corn Rice, Miso Soup, Japanese Pickles or<br>Cold Tea Soba Noodles, Sudachi  |
| Dessert                 | Assorted Seasonal Fruit  |
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- %Prior reservation at least one day prior is required.
- %Member's Discount is up to 10%. L&S Party Voucher is not applicable.

¥29,500

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.