

# Miyabi

<b>Appetizer</b>	Walnut Kudzu Tofu Salmon Roe, Cauliflower Mushroom, Leafy Green, Dashi Jelly Marinated Potherb Mustard and Soy Milk Skin, Dried Cuttlefish
<b>Clear Soup</b>	Crab Dumpling, Maitake Mushroom, White Radish Sprouts, Carrot
<b>Sashimi</b>	Seasonal Sashimi Selection of 3 kinds
<b>Broiled Dish</b>	Yuzu-flavored Spanish Mackerel Roasted Chestnuts, Ginkgo Nuts, Black Beans, Marinated Vegetables, Bonito Flakes Temari Sushi Ball
<b>Main Dish</b>	Sea Bream Cooked in Soy Sauce Based Sauce, Bok Choy, Taro
<b>Hot Dish</b>	Lily Bulb Dumpling, Leafy Green, Carrot, Wasabi, Sauce
<b>Rice Dish</b>	White Maitake Mushroom Rice or Steamed Rice Miso Soup, Japanese Pickles
<b>Dessert</b>	Assorted Seasonal Fruits, Jelly

¥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>Appetizer</b>	Walnut Kudzu Tofu Salmon Roe, Wood Cauliflower Mushroom, Dashi Jelly Marinated Potherb Mustard and Soy Milk Skin, Dried Cuttlefish
<b>Clear Soup</b>	Crab Dumpling, White Radish Sprouts, Carrot
<b>Sashimi</b>	Seasonal Sashimi Selection of 3 kinds
<b>Broiled Dish</b>	Yellowtail from Yamaguchi Prefecture Marinated in Saiyo Miso Vinegared Vegetables Roasted Wagyu Beef, Japanese Sauce, Whole Grain Mustard Mushroom, Broccoli, Radish Grilled Anago Eel, Cucumber, Wood Cauliflower Mushroom, Ponzu Jelly
<b>Fried Dish</b>	Assorted Tempura
<b>Braised Dish</b>	Lily Bulb Dumpling, Maitake Mushroom, Carrot, Leafy Green, Sauce
<b>Rice Dish</b>	Nigiri Sushi and Rolled Sushi Miso Soup
<b>Dessert</b>	Assorted Seasonal Fruits, Wine Jelly

¥13,500

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## HANAGOYOMI -Yamaguchi Prefecture Promotion-

<b>Appetizer</b>	Snow Crab, Cucumber, Wood Cauliflower Mushroom, Green Onion, Radish Ponzu Jelly
<b>Clear Soup</b>	Clear Soup Agar-Jellied with Turnip Blackthroat Seaperch, Wood Ear Mushroom Dumpling, Carrot Shimeji Mushroom, Bok Choy, Yuzu
<b>Sashimi</b>	Seasonal Sashimi Selection of 5 kinds
<b>Broiled Dish</b>	Wakasa Style Broiled Tilefish from Hagi Marinated Chinese Cabbage and Chrysanthemum, Bonito Flakes Ginkgo Nuts, Turnip
<b>Main Dish</b>	Wagyu Beef Loin Steak, Starchy Sauce with Mushroom Mushroom, Grilled Turnip, Paprika
<b>Hot Dish</b>	Wild-Caught Prawn Cooked in Egg Yolk Based Sauce Simmered Chestnut, Simmered Turnip
<b>Rice Dish</b>	White Maitake Mushroom Rice, Miso Soup, Japanese Pickles or Mushroom Congee, Mitsuba Green, Japanese Pickles
<b>Dessert</b>	Local Sweets in Cedar Box, Ono Green Tea Assorted Seasonal Fruits

※Reservation Required

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

※Member's Discount is Up to 20%

¥22,000

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