

# 《Yamaguchi Prefecture Local Delicacies A la carte》

※Member's Discount Up to 15%

## Tilefish from Hagi

Clear Soup: Tilefish, Wood Ear Mushroom Dumpling	¥	2,300
Broiled: Wakasa Style or with salt, Vinegared Vegetable	¥	2,800
Steamed with Kelp: Tofu, Shiitake Mushroom, Leek	¥	3,000
Homemade Ponzu		

## Pufferfish

Skin Dressed with Citrus Juice and Soy Sauce	¥	1,600
Chinese Cabbage, Asatsuki Chives		
Karaage, Green Chili Pepper, Sudachi, Salt	¥	2,900
Pufferfish Hot Pot Set *Reservation required by 1 day before (Appetizer, Pufferfish Sashimi, Karaage, Hot pot, Congee, Dessert)	¥ 19,500/Person	

## Chosyu Kurokashiwa

Tatsutaage Fry, Vegetagle (100g)	¥	2,300
Tempura, Vegetable (100g)	¥	2,300
Cooked with Eggs, Root Vegetable, Lotus Root, Mitsuba	¥	1,600

## Tenkeiko Premium Shiitake Mushroom (1/2)

Tempura, Yuyashima Salt, Dipping Sauce	¥	1,100
Grilled, Soy Sauce, Ponzu	¥	1,100

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.

# SEASONAL SPECIALTIES

## Appetizer

Mozuku Seaweed Vinegar	¥	1,000
Assorted Japanese Pickles	¥	1,250
Marinated Firefly Squid	¥	1,250
Japanese Style Salad	¥	1,650
Sashimi Selection of 3 Kinds	¥	2,500
Sashimi Selection of 5 Kinds	¥	5,350
Walnut Tofu, Salmon Roe, Dashi Jelly	¥	1,150
Marinated Orange Chinese Cabbage and Spinach, Bonito Flakes	¥	1,000

## Clear Soup and Hot Dish

Simmered Sea Bream Head	¥	2,700
Cocked Vegetable	¥	1,650
Crab Dumpling Soup, Shimeji Mushroom, New Zealand Spinach, Carrot	¥	2,100
Egg Custard, Taro, Wheat Gluten, Yuzu	¥	1,150
Lily Bulb Dumpling, Grilled Shimeji Mushroom, Wheat Gluten, Mustard	¥	1,250
Sea Bream Cooked in Soy Sauce, Root Vegetables	¥	2,250

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## Broiled Dish and Main Dish

Rolled Omelet	¥	1,250
Salt-grilled Squid Tentacles	¥	1,250
Sea Bream Head Broiled with Sansho Pepper or Salt	¥	2,700
Yuzu-flavored Spanish Mackerel, Vinegared Vegetable	¥	1,500
Yellowtail Broiled with Saikyo Miso, Vinegared Vegetable	¥	1,700
Japanese Beef Fillet Steak, Vegetables, Japanese Sauce	¥	3,500
Roasted Wagyu Beef, Leek, Japanese Sauce, Whole-grain Musgard	¥	3,500

## Rice Dish and Noodles

Inaniwa Udon Noodles (Cold or Hot)	¥	1,250
Rice in Tea, Sea Bream	¥	2,000
Seasonal Rice, Pickles, Miso Soup	¥	1,000
Mushroom Congee, Japanese Pickles	¥	1,000

## Dessert

Vanilla Ice Cream	¥	650
Assorted Seasonal Fruit	From ¥	1,250

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