

# MIYABI

<b>Appetizer</b>	Sakura Kudzu Tofu Shrimp, Field Mustard, Lily Bulb, Dashi Jelly Marinated Osaka Seasonal Ingredients, Bonito Flakes
<b>Clear Soup</b>	Akashi-yaki, Leek, Rice Crackers
<b>Sashimi</b>	Seasonal Sashimi Selection of 3 kinds
<b>Broiled Dish</b>	Trout Salmon Broiled with Field Mustard Marinated Osaka Shirona Bok Choy and Deep-fried Tofu, Bonito Flakes Vinegared Vegetable, Osaka Sushi in Sakura Leaf Sweetfish Tempura, Naruto Lotus Root, Sakura Salt
<b>Simmered Dish</b>	Red Sea Bream, Senshu Vegetable, Burdock, Ginger
<b>Rice Dish</b>	Sakura Shrimp Rice or Steamed Rice Miso Soup, Japanese Pickles
<b>Dessert</b>	Seasonal Fruit, 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>	Sakura Kudzu Tofu Shrimp, Field Mustard, Lily Bulb, Dashi Jelly Marinated Osaka Seasonal Ingredients, Bonito Flakes
<b>Clear Soup</b>	Egg Yolk Dumpling, White Wood Ear Mushroom, Carrot, Bok Choy
<b>Sashimi</b>	Seasonal Sashimi Selection of 3 kinds
<b>Broiled Dish</b>	Trout Salmon Broiled with Field Mustard Vinegared Vegetable Grilled Senshu Anago Eel, Leek Mustard Vinegar Miso Sauce Japanese Beef Fillet Steak Awajishima Onion, Senshu Broccoli Japanese Sauce, Whole-grain Mustard
<b>Fried Dish</b>	Assorted Tempura
<b>Rice Dish</b>	Nigiri Sushi and Rolled Sushi Miso Soup
<b>Dessert</b>	Seasonal Fruit, Jelly

¥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.