



FESTIVE DINNER *MIYABI*

¥30,000

Non-Discountable Menu

Caviar Served with Blini Buckwheat Pancake

Foie Gras and Creamy Turnip Soup

Half Fresh *ISE-EBI* Lobster with a Touch of Verbena

Fresh Japanese Abalone and *Horikawa* Burdock with a Touch of Truffle

KOBE-BEEF Filet (80g)
with *Wasabi* (Japanese Horseradish) and Garlic Chips

Grilled Vegetables

Salad

Paella-Style Seasoned Rice with Chicken and Crab Cooked in a Traditional Iron Pot
Served with *Miso* Soup and Pickles

Festive Dessert

Coffee, Tea or Herb Tea

* We are proud to serve domestically produced rice.

* Prices shown include tax and service charge.



FESTIVE DINNER *SEIKA*

¥25,000

Non-Discountable Menu

Caviar Served with Blini Buckwheat Pancake

Foie Gras and Creamy Turnip Soup

Half Homard Lobster with a Touch of Verbena

Scallops (2pieces) and *Horikawa* Burdock with a Touch of Truffle

KOBE-BEEF Sirloin/Rib (80g)
with *Wasabi* (Japanese Horseradish) and Garlic Chips

Grilled Vegetables

Salad

Paella-Style Seasoned Rice with Chicken and Crab Cooked in a Traditional Iron Pot
Served with *Miso* Soup and Pickles

Festive Dessert

Coffee, Tea or Herb Tea

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FESTIVE DINNER BELL

¥20,000

Non-Discountable Menu

Caviar Served with Blini Buckwheat Pancake

Foie Gras and Creamy Turnip Soup

Fresh Prawn (2pieces) with a Touch of Verbena

Scallops (2pieces) and *Horikawa* Burdock with a Touch of Truffle

Specially Selected Japanese *Wagyu* Beef(80g)
with *Wasabi* (Japanese Horseradish) and Garlic Chips
Your Choice of Filet or Sirloin/Rib

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

Festive Dessert

Coffee, Tea or Herb Tea

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