

KAISEKI COURSE “KAEDE”

¥8,500

Starter

Sesame *Tofu* Mixed with Eggplant Paste, Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

Clear Soup

Edamame-Soybean Dumpling, Egg Vermicelli Noodles and White Gourd with a Touch of *Yuzu* Citrus

Sashimi

Parboiled Pike Conger Eel with Sour Plum Sauce, Sea Bream, Sea Urchin and Petit *Sushi* Balls Garnished with Vegetables, Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Crispy-Skinned Sea Bass Filet Grilled to Perfection Served on a Bed of Corn Sauce, Garnished with Crouton

Chilled Dish

Simmered Taro Potato, Octopus, Japanese Pumpkin and Snap Pea, Served with Seasoned Sesame Cream

Steamed Dish

Okra Dumpling Topped with *Myoga* Ginger and *Wasabi* (Japanese Horseradish) , Served on a Thick Kudzu Starchy Sauce

Rice Dish

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Peppers, Served with *Miso* Soup and Japanese Pickles

Dessert

Orange Bracken-starch Dumpling
Wrapped in a Bamboo Leaf

KAISEKI COURSE “YURI”

¥10,500

Starter

Sesame *Tofu* Mixed with Eggplant Paste, Topped with Radish, Chervil and *Wasabi* (Japanese Horseradish)

Clear Soup

Seafood Dumpling Mixed with *Edamame*-Soybean, Egg Vermicelli Noodles and White Gourd with a Touch of *Yuzu* Citrus

Sashimi

Parboiled Pike Conger Eel, Sea Bream, Tuna and Squid Garnished with Vegetables, Served with Soy Sauce, Seasoned *Miso* and Sour Plum Sauce

Grilled Dish

Crispy-Skinned Sea Bass Filet Grilled to Perfection on a Bed of Corn Sauce, Served with Crouton

Chilled Dish

Simmered Taro Potato, Octopus, Japanese Pumpkin and Snap Pea, Served with Seasoned Sesame Cream

Steamed Dish

Okra Dumpling Topped with *Myoga* Ginger and *Wasabi* (Japanese Horseradish) , Served on a Thick Kudzu Starchy Sauce

Vinegared Dish

Golden Fried Cutlass Fish Marinated in a Seasoned Vinaigrette

Rice Dish

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Peppers, Served with *Miso* Soup and Japanese Pickles

Dessert

Soda Punch with Watermelon and Pione Grape

KAISEKI COURSE “YAMABUKI”

¥13,500

Starter

Thinly Sliced Octopus on a Bed of Chopped Okra Mixed with Seasoned Rice Vinegar,
Topped with Grated Ginger

Clear Soup

Scallop, White Gourd, Taro Potato, Eggplant and Shredded Luffa

Sashimi

Flounder, Fatty Tuna, Sea Urchin and Squid Garnished with Vegetables,
Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Lightly Salted Sweetfish Grilled to Perfection, Served with *Sudachi* Citrus,
Fig with Seasoned *Tofu* and Lemon-Simmered Sweet Potato

Seasonal Dish

Chilled Puréed Corn Soup with Crouton

Simmered Dish

Kamo Eggplant and Eel Topped with Grated Yam and *Myoga* Ginger,
Served in a *Dashi* Soup

Hot Pot

Shabu Shabu: Pike Conger Eel and Vegetables Cooked in a Broth,
Served with *Ponzu* Soy-Citrus Sauce

Rice Dish

Steamed Rice Sprinkled with Dried Baby Sardines and *Sansho* Peppers,
Served with *Miso* Soup and Japanese Pickles

Dessert

Soda Punch with Watermelon and Pione Grape

KAISEKI COURSE “KIKYO”

¥16,500

Starter

Thinly Sliced Octopus on a Bed of Chopped Okra Mixed with Seasoned Rice Vinegar,
Topped with Grated Ginger

Clear Soup

Scallop, White Gourd, Taro Potato, Eggplant and Shredded Luffa

Sashimi

Fresh *Ise-Ebi* Lobster, Flounder and Fatty Tuna Garnished with Vegetables,
Served with Soy Sauce and Seasoned *Miso*

Grilled Dish

Lightly Salted Sweetfish Grilled to Perfection, Served with *Sudachi* Citrus,
Fig with Seasoned *Tofu* and Lemon-Simmered Sweet Potato

Seasonal Dish

Chilled Puréed Corn Soup with Crouton

Simmered Dish

Kamo Eggplant and Eel Topped with Grated Yam and *Myoga* Ginger,
Served in a *Dashi* Soup

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Hot Pot

Shabu Shabu: Pike Conger Eel and Vegetables Cooked in a Broth,
Served with *Ponzu* Soy-Citrus Sauce

Rice Dish

Seasoned Rice of the Day, Served with *Miso* Soup and Japanese Pickles

Dessert

Soda Punch with Watermelon and Pione Grape