# ¥4,500

## SUSHI GOZEN

#### **Small Dish**

Seasonal Dish

#### Sashimi

Sashimi of the Day

#### Steamed Dish

Tofu Mushi Topped with Thick Shark Fin Sauce

#### **Fried Dish**

Assorted Tempura

### **Assorted Nigiri Sushi**

Seven Assorted Nigiri Sushi

#### **Dessert**

Sorbet



Seasonal items are subject to change, based on availability. We are proud to serve domestically produced rice.

# ¥3,500

## SPRING LUNCH BASKET

#### **Starter**

Seasonal Dish

#### Sashimi

Sea Bream and Maguro Tuna Sashimi

#### **Basket**

- Seasoned-Soy-Marinated Salmon Grilled to Perfection and Japanese Rolled Omelet
- Bamboo Shoot with Sansho Pepper Herb and Wolfberry
- Tri-Colored Dumplings with Rape Blossom
- Deep-Fried Icefish with Firefly Squid and Boiled Shrimp
- Sakura Cherry Blossom Rice Cake with Butterfly-Shaped Sweet Potato and Flower Petal Shaped Lily Bulb

#### **Steamed Dish**

Tofu Mushi Topped with Thick Shark Fin Sauce

#### **Fried Dish**

Catch of the Day

### **Rice Dish**

Seafood-Scattered Sushi (Chirashi Sushi) with Miso Soup

#### **Dessert**

Sorbet



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¥2,500

Upgrade the Rice Dish to Scattered Sushi (Chirashi Sushi)

¥3,000

#### Irodori Box

Three-Tier Box with Assorted Traditional Dishes of the Day

- Starter: Hanbey Sesame Wheat Gluten in Jellied Dashi Sauce Yuba (Soy Milk Skin) with Sansho Pepper and Soy Flavored Sauce Tosa-Style Bonito-Flavored Bamboo Shoot
- Sashimi: Sea Bream, Maguro Tuna and Squid Sashimi
- ·Grilled Dish: Grilled Salmon with Soy and Citrus Sauce
- Fried Dish: Shrimp, Yatsuhashi and Green Pepper
- Steamed Dish: Millet Fu (Wheat Gluten) Dumpling Topped with
  Wasabi (Japanese Horseradish) in Thick Kudzu Starchy Sauce

#### **Steamed Dish**

Tofu Mushi Topped with Thick Shark Fin Sauce

#### Rice Dish

Rice and Japanese Pickles, Served with *Miso* Soup Carefully Selected by Rice Meister *Hachidaime Gihey* 

#### Dessert

Sorbet

