

KOTOBUKI ZEN 寿膳

¥8,000

Starter

Red and White Sesame *Tofu* in *Dashi* Sauce Topped with Salmon Roe

Soup

Clear Soup with Shrimp Dumpling and New Zealand Spinach

Sashimi

Sashimi of the Day

Traditional New Year's Boxes

First Box

Assorted Celebratory Dishes

Second Box

Assorted Grilled Dishes

Third Box

Assorted Simmered Dishes

Rice Dish

Steamed Red Bean Rice

Zouni : Rice Cake with White *Miso* Based Soup

Japanese Pickles

Dessert

White Sesame Pudding with Strawberry Sauce

※Prices shown include tax and service charge.

※Seasonal items are subject to change, based on availability.

※We use domestically produced rice only.

※The photo is for illustrative purpose only.

***FUKUJYU* COURSE 福寿**

¥13,500

Starter

Assorted Celebratory Dishes

Soup

Clear Soup with Shrimp Dumpling and New Zealand Spinach

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Spanish Mackerel with Egg Yolk

Margarine Wrapped with Dried Persimmon

Salmon Roe with Grated *Daikon* Radish

Hot Dish

Grilled Free-Range Chicken with Thickened Plum Sauce

Japanese Parsley Dressed with Herring Roe

Burdock Root Seasoned with Sesame

Rice Dish

Steamed Red Bean Rice

Zouni : Rice Cake with White *Miso* Based Soup

Japanese Pickles

Dessert

White Sesame Pudding with Strawberry Sauce

※Prices shown include tax and service charge.

※Seasonal items are subject to change, based on availability.

※We use domestically produced rice only.

※The photo is for illustrative purpose only.

***SENJYU* COURSE** 千寿

¥16,000

Starter

Assorted Celebratory Dishes

Soup

Clear Soup with Shrimp Dumpling and New Zealand Spinach

Sashimi

Sashimi of the Day

Steamed Dish

Steamed Egg Custard with Abalone and *Kudzu* Thickened Sauce

Grilled Dish

Grilled Tilefish with Egg Yolk

Margarine Wrapped with Dried Persimmon

Salmon Roe with Grated *Daikon* Radish

Hot Dish

Grilled Free-Range Chicken with Thickened Plum Sauce

Japanese Parsley Dressed with Herring Roe

Burdock Root Seasoned with Sesame

Rice Dish

Steamed Red Bean Rice

Zouni :Rice Cake with White *Miso* Based Soup

Japanese Pickles

Dessert

White Sesame Pudding with Strawberry Sauce

Matcha Green Tea Bracken-Starch Dumpling

※Prices shown include tax and service charge.

※Seasonal items are subject to change, based on availability.

※We use domestically produced rice only.

※The photo is for illustrative purpose only.

MANJYU COURSE 萬寿

¥20,000

Starter

Assorted Celebratory Dishes

Soup

Clear Soup with Shrimp Dumpling and New Zealand Spinach

Sashimi

Sashimi of the Day

Steamed Dish

Steamed Egg Custard with Abalone and *Kudzu* Thickened Sauce

Grilled Dish

Grilled Tilefish with Egg Yolk

Margarine Wrapped with Dried Persimmon

Salmon Roe with Grated *Daikon* Radish

Fried Dish

Deep-Fried *Ise* Lobster with Grated Yam and *Manganji* Pepper

Served with *Matcha* Green Tea Salt

Hot Dish

Grilled White *Miso* Marinated *Kuroge Wagyu* Beef

Japanese Parsley Dressed with Herring Roe

Burdock Root Seasoned with Sesame

Rice Dish

Steamed Red Bean Rice

Zouni : Rice Cake with White *Miso* Based Soup

Japanese Pickles

Dessert

White Sesame Pudding with Strawberry Sauce

Matcha Green Tea Bracken-Starch Dumpling

※Prices shown include tax and service charge.

※Seasonal items are subject to change, based on availability.

※We use domestically produced rice only.

※The photo is for illustrative purpose only.