

Only Available at Weekday Lunch Time

KAISEKI COURSE “KAEDE”

¥8,500

Starter

Sesame *Tofu*, Shrimp and *Akamoku* Seaweed in *Dashi* Sauce

Soup

Yomogi Sweet Mugwort Dumpling and Water Shields

Sashimi

Sashimi of the Day

Grilled Dish

Sea Bass Fillet Seasoned with *Sansho* Pepper-*Miso* and Grilled to Perfection

Steamed Dish

Shrimp and Okra Dumpling Topped with *Wasabi* (Japanese Horseradish)
Dressed with Thick *Kudzu* Starchy Sauce

Fried Dish

Spicy Battered Young Sweetfish, Served with Thick and Sour *Dashi* Sauce

Rice Dish

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

Dessert

Sweetened White *Miso* Ice Cream with Soybean Flour



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

KAISEKI COURSE “YURI”

¥10,500

Starter

Poached Fresh Octopus, Cucumber and Okra Dressed with Soy Vinaigrette

Soup

Parboiled Pike Conger Eel Dressed with *Kudzu* Arrowroot Starch and Egg *Tofu*

Sashimi

Sashimi of the Day

Grilled Dish

Water Pepper-*Miso* Marinated Sweetfish Grilled to Perfection

Accompaniment

Akamoku Seaweed and Scallop in *Dashi* Sauce

Steamed Dish

Shrimp and Okra Dumpling Topped with *Wasabi* (Japanese Horseradish)
Dressed with Thick *Kudzu* Starchy Sauce

Hot Pot

Broiled Eel and Vegetables Cooked in a Small Pot

Rice Dish

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

Dessert

Fried Pumpkin *Mochi* Dumpling with *Wasanbon* (Japanese Refined Sugar)



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***KAISEKI* COURSE “*YAMABUKI*” ¥13,500**

Starter

Poached Fresh Octopus, Cucumber and Okra Dressed with Soy Vinaigrette

Soup

Parboiled Pike Conger Eel Dressed with *Kudzu* Arrowroot Starch and Egg *Tofu*

Sashimi

Sashimi of the Day

Grilled Dish

Water Pepper-*Miso* Marinated Sweetfish Grilled to Perfection

Accompaniment

Akamoku Seaweed, Scallop, Sea Urchin and Squid in *Dashi* Sauce

Steamed Dish

Yuba (Soy Milk Skin) with Ginger *Fu* (Wheat Gluten), Served in Thick *Dashi* Sauce

Hot Pot

Broiled Eel and Vegetables Cooked in a Small Pot

Rice Dish

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

Dessert

Fried Pumpkin *Mochi* Dumpling with *Wasanbon* (Japanese Refined Sugar)



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***KAISEKI* COURSE “*KIKYO*”**

¥16,500

Starter

Poached Fresh Octopus, Cucumber and Okra Dressed with Soy Vinaigrette

Soup

Parboiled Pike Conger Eel Dressed with *Kudzu* Arrowroot Starch and Egg *Tofu*

Sashimi

Sashimi of the Day

Grilled Dish

Water Pepper-*Miso* Marinated Sweetfish Grilled to Perfection

Abalone Dish

Soy Sauce-Rice Malt Marinated Abalone Grilled to Perfection

Steamed Dish

Yuba (Soy Milk Skin) with Ginger *Fu* (Wheat Gluten), Served in Thick *Dashi* Sauce

Hot Pot

Broiled Eel and Vegetables Cooked in a Small Pot

Rice Dish

Seasoned Rice with Lotus Root and Japanese Pickles, Served with *Miso* Soup

Dessert

Fried Pumpkin *Mochi* Dumpling with *Wasanbon* (Japanese Refined Sugar)

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KAISEKI COURSE “NIGIWA”

¥10,500

Starter

Poached Fresh Octopus, Cucumber and Okra Dressed with Soy Vinaigrette

Soup

Parboiled Pike Conger Eel Dressed with *Kudzu* Arrowroot Starch and Egg *Tofu*

Sashimi

Sashimi of the Day

Grilled Dish

Sea Bass Fillet Seasoned with *Sansho* Pepper-*Miso* and Grilled to Perfection

Accompaniment

Akamoku Seaweed and Scallop in *Dashi* Sauce

Steamed Dish

Shrimp and Okra Dumpling Topped with *Wasabi* (Japanese Horseradish)
Dressed with Thick *Kudzu* Starchy Sauce

Hot Pot

Broiled Eel and Vegetables Cooked in a Small Pot

Rice Dish

Five Assorted *Nigiri Sushi* with *Miso* Soup

Dessert

Fried Pumpkin *Mochi* Dumpling with *Wasanbon* (Japanese Refined Sugar)

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