

"Kaygetsu" 98/person  
"Chrysanthemum" 83/person

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Sakizuke (starter)

*black and white sesame tofu  
topped with ikura and wasabi*

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Tsukuri (sashimi)\*

*assortment of sashimi  
(different assortment for Kaygetsu and Chrysanthemum)*

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Takiawase (slow-cooked dish)

*kurobuta pork belly with  
daikon radish, bakchoy, satsuma potato*

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Hassun (assortment of flavors)

*eggplant and sea urchin in chilled kudzu sauce  
hamo fish, okra and yamamomo berry  
barbecued unagi and cucumber in skewer, caviar  
soft-shell crab, deep fried and marinated in vinaigrette  
eda mame*

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Wagyu beef sushi (Kaygetsu only)

*seared wagyu beef nigiri*

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Agemono (tempura)

*shrimp, rolled with tofu skin and deep fried  
portobello mushroom, manganji pepper  
served with green tea salt and tempura sauce*

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Noodles

*cold somen noodles  
king crab, egg, shiitake mushroom, mitsuba green  
radish, ginger and yuzu*

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House-made original desserts

*green tea mitsumame with strawberry and mandarin orange  
donut with red beans*

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桂月会席 お一人様 98  
菊会席 お一人様 83

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先付け

二色胡麻豆腐、いくら、わさび

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造り\*

盛り合わせ

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炊き合わせ

黒豚角煮  
夏大根、パクチョイ、丸十、木の芽

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八寸

茄子ひすい煮、うに、冷やし葛あん  
鱧とオクラのゼリー寄せ、山桃ゼリー寄せ  
鰻串照り焼き、キャビア  
ソフトシェルクラブ甘酢漬け  
枝豆

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強肴 (桂月のみ)

黒和牛あぶり握り

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揚げ物

海老湯葉巻き揚げ  
ポートベロマッシュルーム、万願寺唐辛子  
抹茶塩、天出汁

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ご飯変わり

青竹素麺  
キングクラブ、錦糸玉子、しいたけ、三つ葉  
ラディッシュ、振り柚子

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自家製デザート

抹茶みつ豆  
あんドーナツ

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\*Sashimi can be upgraded to Kaygetsu w/ \$10 supplement, and additional sashimi is available upon request.

Executive chef: Shinichi Aoki

総料理長：青木伸一

18% service charge is added to your bill. Please ask for manager if you have any questions on our policy.