

Kaiseki Menu
72/person

Sakizuke

usui "tofu"
topped with sea urchin, carrot and chive

Sashimi*

daily assortment of fresh sashimi

Hassun (assortment of flavors)

skewer of quail egg, shrimp and cucumber
washu beef with grated yamaimo potato
hokkaido scallop and scallion "teppo ae"
deep fried bamboo shoot with bonito flakes
asparagus with "kinzanji" miso

Mushimono (steamed dish)

asari clam steamed with mochi rice
ikura, minced mitsuba green, ginger

Nabemono (hot pot)

salmon, brussel sprouts,
broccoli rabe, yuzu pepper

House-made original desserts

green tea gelatin squares
with mochi, raspberry, kuromitsu (japanese molasses),
whip cream, pickled cherry blossom

Executive chef: Shinichi Aoki

会席メニュー
お一人様72

先付け

うすい豆腐
生雲丹、菱人参、チャイブ

造り*

盛り合わせ

八寸

鵜玉子、海老旨煮、蛇腹胡瓜、串打ち
和州牛山かけ (青海苔、山葵)
帆立貝と葱の鉄砲和え
筍旨煮粉鯉揚げ
アスパラ金山寺味噌

蒸し物

浅利の飯蒸し
いくら、叩き三つ葉、針生姜

鍋物

鮭と春野菜の旨味鍋
芽キャベツ、ブロッコリーラベ、柚子胡椒

自家製デザート

～抹茶ゼリー～
白玉、黒蜜、生クリーム、桜花

総料理長：青木伸一

*Sashimi can be upgraded with \$10 supplement, and additional sashimi is available upon request.

**Menu is subject to change depending upon the availability of the ingredients.

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