

SEASONAL SPECIAL COURSE 22,000yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet, Seasonal vegetables with Tofu paste, Canola flower and Firefly squid with Vinegar miso, Pickled Lotus Root, etc...

***Appetizers change daily and may differ from those listed**

-Mukouzuke-(Sashimi)

Japanese spiny lobster

-Shunsai-(Main)

- 1.Deep-fried Japanese spiny lobster
- 2.Japanese beef (Special brand beef) in Shabu-shabu style Hot-pot

-Gohan- (Rice dish)

White rice or Seasonal Rice (Please choose one), Japanese Pickles, Red miso soup

-Mizumono- (Dessert)

Fruits Assortment

All images are for illustrative purposes only. The actual product may vary. Please understand that the contents of the meals may be changed due to supply conditions.

CHEF 's SPECIAL COURSE 27,500yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Seasonal vegetables with Tofu paste,
Canola flower and Firefly squid
with Vinegar miso, Pickled Lotus Root,
CHIRASHI Sushi, Grilled Duck, etc...

**Appetizers change daily and may differ
from those listed*

-Wan-(Soup)

Longtooth grouper, Blowfish's soft roe,
Millet bran cake in White miso soup

-Mukouzuke-(Sashimi)

1. Tuna, Sea bream, Squid, etc...
2. Abalone and Bamboo shoots

**Sashimi changes daily and may differ
from those listed*

-Shunsai-(Grilled dish)

Japanese spiny lobster, Sea urchin and Bamboo shoots

-Shiizakana-(Hot-pot)

Japanese special brand beef and Spring vegetables in SHABU-SHABU style

-Gohan-(Rice dish)

Eel Rice, Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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SPECIAL THANKS COURSE 16,500yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Seasonal vegetables with Tofu paste,
Canola flower and Firefly squid
with Vinegar miso, Pickled Lotus Root,
CHIRASHI Sushi, Grilled Duck, etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

Abalone, Scallop and Fish Meat Ball,
White Auricularia in Clear Soup

-Mukouzuke-(Sashimi)

1. Tuna, Amberjack, Squid, etc...
2. Thin sliced Sea bream

***Sashimi changes daily and may differ
from those listed**

-Yakimono-(Grilled Dish)

Eel, Bamboo shoots and Butterbur tempura

-Shiizakana-(Hot-pot)

Japanese beef and Spring vegetables in Sukiyaki style

-Gohan-(Rice dish)

Please choose one

Tilefish, Sakura shrimp and Bamboo shoots Rice

or Eel rice(+2,200yen)

Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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SAGANO 11,000yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Seasonal vegetables with Tofu paste,
Canola flower and Firefly squid
with Vinegar miso, Pickled Lotus Root,
CHIRASHI Sushi, Grilled Duck, etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

Scallop and Fish Meat Ball, Tilefish in Clear Soup

-Mukouzuke-(Sashimi)

Sea bream, Tuna, Amberjack, Squid, etc...

***Sashimi changes daily and may differ
from those listed**

-Shunsai-(Main)

Grilled Sea bream, Sea urchin and Canola flower
Bean curd with Miso paste

-Shunsai-(Main)

Deep-fried Abalone, Japanese tiger prawn, Spring vegetables

-Gohan-(Rice dish)

Please choose one

Bamboo shoots Rice **or** Eel rice(+2,750yen), Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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supply conditions.

KITAYAMA 8,800yen



-Zensai-(Appetizer)

Cream cheese jelly cake, Eel in omelet,
Seasonal vegetables with Tofu paste,
Canola flower and Firefly squid with Vinegar miso,
Pickled Lotus Root, etc...

***Appetizers change daily and may differ
from those listed**

-Wan-(Soup)

Scallop and Fish Meat Ball, White Auricularia
in Clear Soup

-Mukouzuke-(Sashimi)

Sea bream, Tuna, Squid, Yuba, etc...

***Sashimi changes daily and may differ
from those listed**

-Yakimono-(Grilled dish)

Grilled Sea bream with Butterbur Miso

Butterbur tempura, Bean curd with Miso paste

-Hachimono-(Simmered dish)

NANZENJIMUSHI style

Spanish mackerel and Bamboo shoots covered by Tofu and Egg paste

with Lily bulb, Ginkgo, Shiitake mushroom, etc

-Gohan-(Rice dish)

Please choose one

Bamboo shoots rice **or** Eel rice(+2,750yen)

Japanese Pickles, Red Miso Soup

-Mizumono- (Dessert)

Fruits Assortment, Kudzu Starch Noodle, Matcha

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A LA CARTE

Seasonal Dishes

- Bamboo shoots Sashimi...2,200yen
- Blowfish's soft roe Tempura...4,400yen
- Deep-Fried Blowfish...4,180yen
- Bamboo shoots and Spring vegetable Tempura...2,750yen
- Fruits Assortment...1,100yen

- Seasonal Appetizer...1,650yen
- Sesame Tofu...550yen
- Assorted Tempura (Fish, Shrimp, Vegetables)...2,750yen
- Assorted Vegetables Tempura...2,750yen
- Assorted Japanese pickles...880yen
- Three Types Sashimi...3,850yen
- Five Types Sashimi...6,600yen
- Sea bream Sashimi...2,750yen
- Yuba (Tofu skin) Sashimi...1,650yen
- Japanese beef Grilled on the Stone...4,400yen
- Grilled Eel with Teriyaki sauce...6,050yen
- Unseasoned Grilled Eel...6,050yen
- Half size Eel Rice...4,180yen