

Tsukuri Kaiseki Course

Appetizer	Corn Tofu with Dashi Jelly Vinegared Eel and Marinated Vegetables Seasoned Bitter Melon and Thin Deep Fried Tofu with Bonito Flakes
Steamed Dish	Mini Egg Custard with Dashi Sauce
Sashimi	Ehime Sea Bream, Amami Tuna etc.
Broiled Dish	Broiled Seasonal Fish, Marinated Vegetables, Shrimp Sushi
Main Dish	Organic Beef Steak with Vegetables
Braised Dish	Lotus Root Fried Bean Curd and Vegetable Green with Dashi Jelly
Rice Dish	Steamed Rice Topped with Sea Bream and Sesame with Dashi Stock or Seasonal Rice with Japanese Pickles and Miso Soup
Dessert	Seasonal Dessert

¥13,000

The menu may change without prior notice. We use domestic rice.
Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.
13% service charge and consumption tax will be add to your bill.