

## RAN

<b>Appetizers</b>	Black Sesame Tofu, Soy Milk Skin and Salmon Roe with Dashi Jelly Potherb Mustard, Boiled and Seasoned White Maitake Mushroom Dried Squid Mushroom with Grated Radish and Ponzu
<b>Soup</b>	Arrowroot Starch Soup Crab Dumpling, White Cloud Ear Mushroom, Green Beans Carrot and Ginger
<b>Sashimi</b>	A Selection of Seasonal Sashimi (Change 3 kinds of sashimi to 5 kinds, additional charge of 1500yen)
<b>Broiled Dish</b>	Barracuda Broiled and Boiled in Dashi, Sudachi Citrus Vinegared Vegetables and Grilled Eggplant Organic Beef Fillet with Vegetables (Bell Pepper and Broccoli and so on), Japanese Sauce and Whole-grain Mustard
<b>Fried Dish</b>	Assorted Tempura
<b>Braised Dish</b>	Lily Bulb Dumpling, Shimeji Mushroom, Green with Starchy Sauce
<b>Rice Dish</b>	Nigiri Sushi and Rolled Sushi with Miso Soup
<b>Dessert</b>	Assorted Seasonal Dessert with Wine Jelly

¥11,000

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.

## MIYABI

**Appetizers** Scallop Cooked with Sake, Welsh Onion, White Maitake Mushroom  
Radish and Chervil  
Mustard Vinegar Miso Dressing, Bonito Vinegar Sauce

**Steamed Dish** Mini Egg Custard: Hamo Japanese Conger, Soy Milk Skin  
Lily Bulb and Starchy Dashi Sauce

**Sashimi** A Selection of Seasonal Sashimi  
(Change 3 kinds of sashimi to 5 kinds, additional charge of 1500yen)

**Broiled Dish** Salmon, Mushrooms, Mitsuba Green and Ginkgo Nuts  
Roasted Chestnuts, Vinegared Vegetables  
Boiled and Seasoned Vegetable with Bonito Flakes  
Temari Sushi Balls

**Main Dish** Broiled Sea Bream, Burdock Root, Taro, Green Beans, Ginger or  
Assorted Tempura with Grated Radish, Ginger and Andes Salt

**Hot Dish** Lotus Root Dumpling

**Rice Dish** Rice Cooked with Chestnuts or Steamed Rice  
Miso Soup with Japanese Pickles

**Dessert** Assorted Seasonal Fruits with Wine Jelly

¥8,000

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# HANAGOYOMI

## Appetizers

Potherb Mustard, Yanagi Matsutake Mushroom from Tottori Prefecture  
Soy Milk Skin and Salmon Roe  
Crab, Cucumber and Wood Cauliflower Mushroom  
Radish, Chrysanthemum Petals and Ginger Vinegar Jelly

## Soup

Clear Soup Agar-jellied with Tilefish and Matsutake Mushroom  
Bok Choy, Assorted Vegetables with Yuzu

## Sashimi

A Selection of Seasonal Sashimi

## Broiled Fish

Broiled Splendid Alfonsino Wakasa Style, Sudachi Citrus  
Grilled Chestnuts,  
Boiled and Seasoned Vegetable with Bonito Flakes

## Main Dish

Wagyu Beef Roasted with Miso Paste, Turnip  
Sautéed Abalone Mushroom

## Hot Dish

Tiger Prawn, Hamo Japanese Conger, Grilled Shimeji Mushroom,  
Chinese Cabbage and Crown Daisy, Saga Tofu

## Rice Dish

Rice Steamed with Matsutake Mushroom and Miso Soup or  
Porridge with Japanese Pickles

## Dessert

Assorted Seasonal Fruits

¥17,000

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