

## SEASONAL SPECIALTIES

### Appetizer

Marinated Spinach with Sesame	¥ 800
Japanese Mustard Spinach Dressed with Mustard	¥ 800
Sake-Cooked Squid Dressed with Okara Soy Pulp	¥ 800
Sakura Kuzu Tofu and Field Mustard with Salmon Roe, Dashi Jelly	¥ 1,000
Broiled and Marinated Sinsyu Salmon and Field Mustard	¥ 1,600

### Clear Soup

Clear Soup with Spring Bamboo Shoot	¥ 1,300
Egg Yolk Dumpling, Cloud Ear Mushroom and Bok Choy	¥ 1,500
Wild-Caught Prawn, Soy Milk Skin Dumpling and Sea Lettuce	¥ 1,800
Clear Soup with Greenling Dumpling, Sakura Flower and Spring Vegetables	¥ 2,200

### Broiled Dish

Broiled Spanish Mackerel Braised with Butterbur Miso, Vinegared Vegetables	¥ 1,600
Shirasagi Salmon Yuan Style, Vindgered Vegetables	¥ 1,800
Alfonsino Broiled with Sansyo Japanese Pepper, Vinegared Vegetables	¥ 2,000

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.

## Broiled Dish

Blackthroat Seapearch Broiled with Leaf Bud and Marinated Vegetable	¥ 2,500
Organic Beef Fillet and Vegetables with Japanese Sauce	¥ 2,800

## Hot Dish

Mini Egg Custard with Soy Milk Skin, Taro and Salmon Roe, Starchy Sauce	¥ 900
Lily Bulb Cake Wrapped with Sakura Leaf, Starchy Sauce	¥ 1,000
Spring Bamboo Shoot and Sea Bream Soft Roe	¥ 1,600
Tajima Free-Range Chicken Yanagawa Style and Spring Vegetable	¥ 1,800
Yanagawa Style Whitespotted Conger, Udo Plant and Ostrich Fern	¥ 1,800

## Rice Dish

Sakura Shrimp Rice, Japanese Pickles and Miso Soup	¥ 800
Mozuku Porridge with Honewort and Japanese Pickles	¥ 1,000

## 《Chef's Original》 ※Member's Discount up to 20% for these SP menus

Seafood Salad with Crispy Seapearch Skin, Ponzu Dressing	¥ 1,800
Deep-Fried Amami Tuna with Bread Crumbs with Wasabi Sauce and Mustard Sauce	¥ 2,400
Roasted Wagyu Beef with Scorched Hokkaido Sea Urchin and Senshu Vegetables,Boillon Wasabi Sauce	¥ 3,500

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