

GW Family Course

Appetizers	Kuzu Tofu, Green Vegetable, Salmon Roe with Dashi Jelly Boiled Japanese Mustard Spinach Seasoned with Sesame, Dried Cuttlefish
Steamed Dish	Egg Custard, Taro, Soy Milk Skin with Starchy Dashi
A Platter of Sashimi	A Selection of Seasonal Sashimi
A platter of Broiled Dish	Alfonsino Teriyaki, Vinegared Vegetables, Boiled Vegetable Seasoned with Sesame, Bonito Flakes Pressed Sushi Wrapped with Cherry Leaf
A Platter of Main Dish	Assorted Kushiage
Braised Dish	Dumpling with Seasonal Ingredients, White Radish Sprout with Starchy Sauce
Rice Dish	Rice Cooked with Sakura Shrimp or Steamed Rice Miso Soup and Japanese Pickles
Dessert	Seasonal Pudding and Seasonal Fruits, Mint

For Four pax~
One peron ¥1,0000

HANA Japanese-Western

Appetizers	Simmered Octopus, Field Mustard, Lily Bulb Boiled Spinach Seasoned with Sesame, Bonito Flakes Sakura Tofu, Broad Bean, Salmon Roe with Dashi Jelly
Clear Soup	Wild Shrimp, Yuba Dumpling, New Zealand Spinach, Seaweed
Seafood Salad	Sea Bream, Amami Tuna, Squid Cooked in Sake, Seared Scallop Frillice and Baby Leaf with Ponzu Dressing, Olive Oil and Black Pepper

Broiled Dish	Broiled Alfonsino with Leaf Bud, Vinegared Vegetable Narazuke Pickles and Cream Cheese
Main Dish	Wagyu Roasted Beef and Seared Hokkaido Sea Urchin with Bouillon Wasabi Sauce, Senshu Vegetables
Hot Dish	Deep-fried Dumpling with Seasonal Ingredients, Kidney Bean with Starchy Sauce and Japanese Mustard
Rice Dish	Rice Cooked with Seasonal Ingredients or Steamed Rice Miso Soup and Japanese Pickles
Dessert	Seasonal Fruit with Jelly

¥13,500