

# SEASONAL SPECIALTIES

## Appetizer

Japanese Mustard Spinach Dressed with Spicy Sauce	¥ 800
Canola Flower Dressed with Sesame	¥ 900
Sesame Tofu and Canola Flower with Salmon Roe and Dashi Jelly	¥ 1,000

## Clear Soup and Warm Dish

Clam Dumpling, Bamboo Shoot and Carrot	¥ 1,600
Sake Steamed Sea Bream, Turnip and Dried Sea Cucumber's Gonad	¥ 2,300
Mini Egg Custard with Soy Milk Skin, Turnip Starchy Sauce and Salmon Roe	¥ 900
Lily Bulb Cake, Bamboo Shoot and Wheat Gluten with Starchy Dashi Sauce	¥ 1,000
Puffer Fish, Tofu, Chrysanthemum and Shimeji Mushroom Steamed in Tokkuri Pot, Served with Condiments and Ponzu	¥ 2,500

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

Broiled Spanish Mackerel Yuzu Flavor and Vinegared Vegetable	¥ 1,600
Splendid Alfonsino Teriyaki and Vinegared Vegetables	¥ 2,200
Blackthroat Seaperch Broiled with Leaf Bud and Vinegared Vegetables	¥ 2,800
Sand Borer Broiled with Saikyo Miso and Vinegared Vegetables	¥ 3,300

## Fried Dish and Main Dish

Fried Puffer Fish with Sudachi	¥ 2,800
Organic Beef Fillet Steak	¥ 2,800
Roasted Japanese Beef and Vegetables with Japanese Sauce	¥ 3,000

## Rice Dish

Sea Bream Rice, Miso Soup and Pickles	¥ 1,000
Crab Porridge with Mitsuba Green and Pickles	¥ 1,200

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