

MIYABI

Appetizer	Snow Crab, Bamboo Shoot, Marinated Canola Flower and Sea Urchin
Steamed Dish	Egg Custard with Soy Milk Skin and Lily Bulb with Grated Turnip and Salmon Roe
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Teriyaki Style Broiled Alfonsino, Vinegared Vegetables, Sweetened Kumquat and Boiled and Seasoned Leaf Vegetable with Bonito Flakes
Main Dish	Assorted Tempura or Sea Bream Steamed with Kelp, Tofu, Chrysanthemum, Shimeji Mushroom and Carrot with Ponzu Sauce
Hot Dish	Seasonal Dumpling, Bamboo Shoot, Chrysanthemum and Wheat Gluten with Starchy Sauce
Rice Dish	Sea Bream Rice or Steamed Rice with Miso Soup and Japanese Pickles
Dessert	Assorted Seasonal Fruit with Jelly

¥8,000

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.

RAN

Appetizer	Sesame Tofu, Canola Flower, Salmon Roe with Dashi Jelly Wakame Seaweed and Spinach with Bonito Flakes
Soup	Clear Soup with Clam Ball, Snow Mushroom, Carrot and Radish Sprout
Sashimi	A Selection of Seasonal Sashimi
Broiled Dish	Spanish Mackerel Broiled with Sesame, Vinegared Vegetables and Candied Yuzu Roasted Japanese Beef and Vegetables with Japanese Sauce and Wasabi
Fried Dish	Assorted Tempura
Hot Dish	Lily Bulb Dumpling, Bamboo Shoot, Green Vegetable, Carrot with Yuzu and Starchy Dashi Sauce
Rice Dish	Nigiri Sushi and Rolled Sushi with Miso Soup
Dessert	Assorted Seasonal Dessert with Cointreau Jelly

¥11,000

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HANAGOYOMI

Appetizer	Snow Crab, Sake Steamed Sea Bream, Japanese Parsley, Bamboo Shoot, Beans, Seaweed Jelly and Ginger Boiled Canola Flower Seasoned with Sesame and Sea Urchin
Soup	Sake Steamed Sea Bream, Turnip, Bok Choy, Dried Sea Cucumber's Gonad and Yuzu
Sashimi	A Selection of Seasonal Sashimi
Broiled Fish	Sand Borer Broiled with Saikyo Miso, Vinegared Vegetables, Candied Kumquat, Boiled and Seasoned Vegetable with Bonito Flakes
Main Dish	Roasted Wagyu Beef, Naruto Lotus Root, Arrowhead, Potatoes with Pink Pepper, Japanese Sauce and Whole-grain Mustard
Hot Dish	Puffer Fish, Tofu, Chrysanthemum, Carrot, Shimeji Mushroom, Leek
Rice Dish	Sea Bream Rice with Miso Soup and Japanese Pickles or Crab Porridge with Japanese Pickles
Dessert	Assorted Seasonal Fruit

¥17,000

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