

Appetizer

Eel Sushi, Fried Shrimp, Corn Tempura, Whelk, Seasonal Vegetables,

Soup

Shark Fin and Sesame Tofu with Golden Broth Fish noodles, okra, shaved leek, yuzu

Sashimi

Assorted Seasonal Fish with Avocado Natto Soy Sauce & Lemon Soy Sauce,

Additional Spot Prawn +¥1,936

Simmered Dish

Deep-fried Pork Kakuni and Eggplant with Seasonal Vegetables, Grated Daikon, and Yuzu

Additional Wagyu Aburi (Flame-Seared Japanese Beef) +¥2,965

Vinegared Dish

Kelp Vinegar Dressing, Sautéed Squid with Sake, Grated Japanese Yam, Goji Berries

Main

Vegetable Udon with Dipping Sauce & Condiments

(Please choose one type of udon noodle.: Mugwort / Burdock / Lotus Root / Carrot)

You may upgrade to a special selection for an additional charge.

¥3,025: Donabe Pot Rice with Sea Urchin and Abalone ¥2,420: Donabe Pot Rice with Charcoal-Grilled Eel

(Please order for the entire table.)

Dessert

Japanese Bancha Anmitsu with Sweetened Beans, Azuki & Shiratama, Seasonal Japanese sweets