

## Appetizer

**Chilled White Asparagus Soup with Japanese Consommé Jelly** White fungus, paprika, olive caviar, chives

## Soup

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

## Sashimi

**Assorted Botan Shrimp & Seasonal Fish** with Avocado Natto Soy Sauce & Lemon Soy Sauce, Assorted Garnishes

## Grilled Assorted Plate

**Eel Sushi, Fried Shrimp, Corn Tempura, Whelk, Seasonal Vegetables, Roast Beef, Pickles**

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

**Shi Zakana Dish** ~Dishes that pair well with alcohol~

**Grilled Overnight-Dried Conger Eel** with Vinegared Vegetables, Grated Radish Vinegar Sauce & Sudachi Citrus

## Simmered Dish

**Japanese-Style Simmered Herring & Eggplant** with Green Beans, Hot Mustard & Myoga Ginger

## 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