

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

Additional Spot Prawn +¥1,936

Grilled Assorted Plate

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

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

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