

Kaiseki Menu

*Zensai

7 assorted items that highlight the season

*Otsukuri

3 kinds of seasonal fish handpicked by chef

Yakimono-gawari

Hokkaido scallop wrapped with seared snapper.
Hokkaido sea urchin, broccoli, daikon and miso sauce on the side

Nimonowan-gawari

White fish, Wagyu, seaweed, lettuce, and asparagus
in bonito soup, topped with yuzukosho

Onmono

Grade A5 wagyu fillet beef BBQ
with onion, carrot, and cabbage
Jidori egg with black truffle and miso sesame sauce on the side

Agemono

- Bread tempura topped with Hokkaido uni, halibut, sweet shrimp and premium seaweed
Temtsuyu foam, wasabi

*Sunomono

Seafood wrapped with cucumber
topped with miso sauce and yuzu foam

Sushi

3 seafood nigiri

Tomewan

Miso soup of the day

Dessert

Homemade dessert

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed.

***All menu items are subject to change according to seasonality and availability.**

Owner Chef Kaoru AZEUCHI

