

Kaiseki Menu

*Zensai

7 assorted items that highlight the season

*Otsukuri

3 kinds of Seasonal handpicked by chef

Mushimono

Chawan-mushi

Steamed eggs with chicken, shrimp and scallop,
topped with black truffle sauce, uni and ikura,

Nimono

Seafood nabe gawari

wagyu beef, seared squid, oyster and sea bass
in fish broth

Onmono

Shabu-shabu tableside

Wagyu beef and seasonal vegetables

Agemono gawari

Ariake nori seaweed tempura topped with king crab and ikura.
Shiso leaf tempura topped with matsutake mushroom and uni.

*Sunomono

Shrimp and salmon wrapped in radish
topped with tosa vinegar

Sushi

1 Wagyu nigiri and
2 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.

Owner Chef Kaoru AZEUCHI

