

Kaiseki Menu

*Zensai

7 assorted items that highlight the season

*Otsukuri

3 kinds of Seasonal fish handpicked by chef

Yakimono

Kanburi belly grilled over binchotan,
Carrots and somen noodles,
topped with carrot sauce

Nimono-gawari

Renkon Arare Ebi Manju
Deep fried shrimp and lotus root ball, coated with rice cracker,
topped with crab sauce

Onmono

Grade A5 Wagyu beef suki shabu
Napa cabbage, green onion, shungiku herb, shimeji mushroom,
Poached egg on the side for dipping sauce.

Agemono

2 kinds of tempura
-buckwheat noodle and shrimp wrapped with seaweed.
-Japanese bread topped with uni, snapper and sweet shrimp

*Sunomono

Marinated snapper wrapped in radish
topped with tosa vinegar

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

