

# Kaiseki Menu

## \*Zensai

6 assorted items that highlight the season

## \*Otsukuri

3 kinds of seasonal fish handpicked by chef

## Yakimono-gawari

Hokkaido scallop wrapped with seared snapper.  
Broccoli, daikon and miso sauce on the side

## Nimonowan-gawari

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

## Onmono

Wagyu ribeye beef BBQ  
with onion, carrot, and cabbage  
Jidori egg and miso sesame sauce on the side

## Agemono

- Bread tempura topped with uni, halibut, sweet shrimp and premium seaweed  
Tentsuyu 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

