

# - Omakase -

- November -

(霜月)

前菜 (Appetizer)

Assorted tasting plate

土瓶蒸し (Soup)

Dobin mushi

*Matsutake mushroom in seafood soup*

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

焼き物 (Grilled dish)

Yu-an yaki

*Yuzu citrus marinated today's fish*

箸休め (A little break)

Crab so-men noodle

*fresh crab meat and so-men noodles with  
crab butter sauce, sous vide eggs*

あしめ (Main)

Awabi meshi

*Butter soy sautéed abalone mixed rice*

甘味 (Dessert)

Warabi mochi  
with black sesame ice cream

# - Omakase -

*Lunch*

## **Zensai** (Appetizer)

Chef's appetizer

## **Wanmono** (Soup)

Kinoko so-men

*Sake butter clam with so-men noodles*

## **Nigiri** (Sushi)

Chef's selection of nigiri sushi 5 kinds

## **Atsumono** (warm dish)

Ankake

*Steamed turnip cake with king fish  
and vegetable, crab ankake sauce*

## **Shime** (Main)

Bara chirashi

*Assorted cooked seafood over sushi rice*

or

Niku Nabe

*Sukiyaki style beef hot pot*

## **Kanmi** (Dessert)

Matcha ice cream, azuki

*green tea ice cream, red beans*

45

*Ingredients may change due to market availability*