

- Omakase -

- June -

(水無月)

前菜 (Appetizer)

Assorted tasting plate

揚げ物 (Deep fried dish)

Tsukune renkon

Deep fried lotus root cake with mustard soy sauce

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

あんかけ (Ankake -thick sauce-)

Unagi yamakake

*Steamed eel, mountain yam, okra, seasonal fresh peas
with wasabi ankake sauce*

箸休め (A little break)

Mizu tako shabu shabu

Thinly sliced fresh octopus marinated with lemon garlic salt

〆しめ (Main)

Kakiage donburi

Seasonal vegetable tempura over rice

甘味 (Dessert)

Warabi mochi
with black sesame ice cream

- Omakase -

Lunch

Zensai (Appetizer)

Chef's appetizer

Wanmono (Soup)

Kinoko so-men

Assorted mushroom soup with so-men noodles

Nigiri (Sushi)

Chef's selection of nigiri sushi 5 kinds

Kawari Yaki (warm dish)

Unagi kabayaki with vegetables

Shime (Main)

Bara chirashi

Assorted cooked seafood over sushi rice

or

Salmon oyako chazuke

*Grilled salmon, ikura, nori over onigiri rice ball
with ochazuke broth*

Kanmi (Dessert)

Matcha ice cream, Azuki

green tea ice cream, red beans

45

Ingredients may change due to market availability