

- Omakase -

- September -

(長月)

前菜 (Appetizer)

Assorted tasting plate

変わり刺身 (Sashimi)

Usuzukuri

Today's fresh fish carpaccio, Japanese style

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

揚げ物 (Deep fried)

Tsukune renkon

Teriyaki fried lotus root ball, mushroom, sous vide eggs

蒸し物 (Steamed dish)

Hamo dobin mushi

Steamed pike eel, wasabi, dashi in dobin hot pot

〆しめ (Main)

Asari nyumen

Sake steamed asari clam and somen noodles in butter soy broth

甘味 (Dessert)

Warabi mochi
with black sesame ice cream

- Omakase -

Lunch

Zensai (Appetizer)

Chef's sashimi appetizer

Nigiri (Sushi)

Chef's selection of nigiri sushi 5 kinds

Yakimono (Grilled)

Saikyo yaki

Broiled miso marinated black cod

Mushimono (Steamed dish)

Chawanmushi

seafood in savory egg custard

Shime (Main)

Unagi yamakake (rice bowl)

*B.B.Q. eel over brown rice with mountain yam sauce,
sous vide eggs*

or

Kani somen (somen noodles)

*fresh crab meat and somen noodles with crab butter sauce,
sous vide eggs*

Kanmi (Dessert)

Matcha ice cream, Azuki

green tea ice cream, red beans

45

Ingredients may change due to market availability