

- Omakase -

- August -

(葉月)

前菜 (Appetizer)

Assorted tasting plate

冷やし鉢 (Cold noodles)

Unagi so-men

B.B.Q eel, so-men noodles with sous vide eggs

にぎり寿司 (Nigiri)

Chef's best selection of nigiri sushi

串焼き (Skewers)

Shiso yaki

Sautéed chicken skewers wrapped shiso leaves, plum dressing

箸休め (A little break)

Mushi kaki

Steamed oyster with sweet miso

〆しめ (Main)

Zuke donburi

Soy-marinated tuna over egg rice, roasted sesame sauce

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