

Omakase course

【Starter】

Hairy crab, Corn, eggplant

Hasuimo(Giant elephant ear), Ginger, Crab broth jelly, Spike

【Fried dish】

Wagyu Beef Fillet Cutlet

Japanese pepper leaf salt & Wasabi

※Additional Beef Fillet Cutlet(40g) or Steak(40g) + ¥7,700

【Soup】

Soy milk skin & Shrimp dumpling

Taro stem, Water shield, Bok choy

【Sashimi】

Seasonal fish

【Seasonal dish】

Simmered Abalone with Abalone broth sauce

【Hot pot】

Wagyu Beef Sukiyaki

Fruits tomato, Wheat gluten, Udon noodle,

Kujo leek, Shimeji mushroom, Fried Tofu

【Hand rolled Sushi】

Sea urchin & Tuna roll

※Additional Sea urchin + ¥4,400～

※Pressed Caviar Sushi + ¥8,800

【Takikomi Claypot Rice】

Fried Sakura shrimp & Ginger rice, Pickles

【Dessert】

Shiratama Cream Anmitsu

(Mochi, Fruits & Agar jelly topped with

sweet bean paste & Vanilla Ice cream)