

Limited Quantity
Dinner Course April ¥ 6,800



- First Dish Small Squid, Rape Blossoms and Udo (Wild Plants)
in Japanese Jelly*
- Soup Glutinous Rice Flour Mousse and Cherry Blossams Flower*
- Sashimi Sashimi of the Day*
- Boiled Dish Sagebrush Steamed Bun with Minced Chicken
in Paprika Sauce*
- Grille Dish Japanese Pepper Leaf Flavored Miso Grilled Herring*
- Fried Dish Tempura of Mixed Small Shrimps and Spring Wild Plants*
- Rice Cooked Rice with Asari Clam and Wild Plants
Salted Cherry Blossoms Leaves Mousse in Clear Soup*
- Dessert Roasted Green Tea Pudding with Sakura Mochi*

Tax and service chage included.

Japanese Special Dinner

Daisetsu Course ¥ 9,800

Reservation Required until 5 pm the day before



- First Dish* *Small Squid, Rape Blossoms and Udo (Wild Plants)
in Japanese Jelly
and 2 Today's Appetizers*
- Soup* *Glutinous Rice Flour Mousse and Cherry Blossoms Flower*
- Sashimi* *Special Sashimi of The Day*
- Boiled Dish* *Sagebrush Steamed Bun with Minced Chicken
in Paprika Sauce*
- Grilled Dish* *Miso Grilled Tokachi Sirloin in Ceramic Plate*
- Fried Dish* *Tempura of Mixed Small Shrimps and Spring Wild Plants*
- Sour Dish* *White Radish Rolled Crab in Sour Dashi Sauce*
- Rice* *Various Sushi Bowl
Salted Cherry Blossoms Leaves Mousse in Clear Soup*
- Dessert* *Fruits in Season*

Tax and service charge included.

Seafoods Kamameshi ¥ 4,800

Reservation Required until 5 pm the day before



Today's First Dish

Sashimi of the Day

Braised White Radish and Minced Chicken Ball

Mixed Vegetables Tampru

Kamameshi :

Small Pot Cooked Rice with Seafoods

Miso Soup and Japanese Pickles

Today's Dessert

Braised Freeze dry Tofu and Miced Chicken Ball

Tax and service charge included.