

Dinner Course May

¥ 6,800



First Dish Braised Octopus and Broad Beans with Salted Plum Jelly

Soup Asari Clam Mousse in Shredded Vegetables Dashi Soup

Sashimi Sashimi of the Day

*Boiled Dish Japanese Yam Steamed Bun with Minced Shrimp
Green Peas Sauce*

Grille Dish Miso Rice Malt Grilled Salmon Trout

Fried Dish Egg Paper Rolled Crab Mousse and Vegetables Tempura

*Rice Rice with Small Shrimps and Bomboo Shoots
Fish Mousse with Cherry Blossoms Petal in Clear Soup*

Dessert Cherry Blossoms Leaves Mousse with Mochi Crepe

Tax and service charge included.

Japanese Special Dinner

Daisetsu Course ¥ 9,800

Reservation Required until 5 pm the day before



First Dish Braised Octopus and Broad Beans with Salted Plum Jelly and 2 Today's Appetizers

Soup Asari Clam Mousse in Shredded Vegetables Dashi Soup

Sashimi Special Sashimi of The Day

Boiled Dish Braised Whey Pork, Japanese Yam and Bamboo Shoots

Grilled Dish Miso Rice Malt Grilled Salmon Trout

Fried Dish Egg Paper Rolled Crab Mousse and Vegetables Tempura

Sour Dish White Radish Rolled Crab in Sour Dashi Sauce

*Rice Variors Sushi Bowl
Fish Mousse with Cherry Blossoms Petal in Clear Soup*

Dessert Fruits in Season

Tax and service chage included.

Seafoods Kamameshi ¥ 4,800

Reservation Required until 5 pm the day before



Today's First Dish

Sashimi of the Day

Braised Butterbur, Small Bamboo Shoots

and Freeze-drying Tofu

Mixed Vegetables Tampra

Kamameshi :

Small Pot Cooked Rice with Seafoods

Miso Soup and Japanese Pickles

Today's Dessert

Tax and service charge included.