

Sushi Kappo course

【Starter】

Seared Pen shell, Asparagus, Young corn

Fried Sakura shrimp, Tosa vinegar sauce, Chimaki Sushi

【Fried dish】

Wagyu Beef Fillet Cutlet

Japanese pepper leaf salt & Wasabi

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

【Soup】

Sawani-wan

Duck dumpling, Leek, Carrot, Shiitake, Bamboo shoot

【Sashimi】

Seared Grunt

【Seasonal dish】

Soba noodle with Caviar & Soft-boiled egg yolk

【Hot pot】

Greenling & seasonal vegetables Hot pot

White celery, Kujo leek,

Fried Tofu, Konjac, Pickled plum

【Sushi】

Lean Tuna

Golden eye snapper

Sea eel roll

Salmon roe

Medium Fatty Tuna

Hand rolled Sea urchin & Tuna

※Additional Sea urchin + ¥4,400～

※Pressed Caviar Sushi + ¥8,800

【Dessert】

Kashiwa Mochi, Caramel Ice cream Monaka