

Dinner July 2023



現代里山料理

ZEN HOUSE

8dishes ¥ 10,890

First dish

Beltfish cured with kelp, served with young ginger vinaigrette

Second dish

Abalone, salted bonito stomach, ricotta cheese

Third dish

Grilled Eel with Soy Souce, corn

Fourth dish

Seasonal fish teriyaki with red vinegar glaze

Granite

Shikwasa(Okinawa lime)

Main dish

Japanese beef, Yame Gyokuro green tea, rocky reef sea urchin

Rice,

As much as you want

Chicken meat minced

All-you-can-eat

Pickles, miso soup

Seasonal sweetness

Mango, glutinous rice flour, brown sugar ice cream

9 dishes ¥ 13,310

First dish

Beltfish cured with kelp, served with young ginger vinaigrette

Second dish

Abalone, salted bonito stomach, ricotta cheese

Third dish

Hairy crab, Yame Gyokuro Glette, White Miso

Fourth dish

Grilled Eel with Soy Souce, corn

Fifth dish

Seasonal fish teriyaki with red vinegar glaze

Granite

Shikwasa(Okinawa lime)

Main dish

Japanese beef, Hattyo miso, rocky reef sea urchin

Rice,

As much as you want

Chicken meat minced

All-you-can-eat

Pickles, miso soup

Seasonal sweetness

Mango, glutinous rice flour, brown sugar ice cream

10dishes ¥ 16,500

First dish

Beltfish cured with kelp, served with young ginger vinaigrette

Second dish

Abalone, salted bonito stomach, ricotta cheese

Third dish

Hnaairy crab, Yame Gyokuro Glette, White Miso

Fourth dish

Grilled Eel with Soy Souce, corn

Fifth dish

Rare culet of tuna

Sixth dish

Granite

Shikwasa(okinaw lime)

Main dish

Wagyu sirloin, Hattyo miso, rocky reef sea urchin

Rice,

As much as you want

Chicken meat minced

All-you-can-eat

Pickles, miso soup

Seasonal sweetness

Mango, glutinous rice flour, brown sugar ice cream