

Dinner August 2023

8dishes ¥ 10,890

First dish

August Fresh Fish Marinated in Kombu Seaweed with Summer Vegetables

Second dish

Horsehair Crab, Organic Tomato, and Inka-no-mezame Potatoes

Third dish

Fresh Sea Urchin on cold steamed egg custard

Fourth dish

August Fresh fish and Abalone steamed with Daiginjo sake

Granite

Watermelon

Main dish

Wagyu ranichi, Grilled with Miso and Fragrant Kinome Leaves

Rice, Japanese pickles and miso soup,
Chicken meat mince

Seasonal sweetness

Kudzu starch noodles, Pineapple, Citrus sudachi, Pepper sorbet

9 dishes ¥ 13,310

First dish

August Fresh Fish Marinated in Kombu Seaweed with Summer Vegetables

Second dish

Horsehair Crab, Organic Tomato, and Inka-no-mezame Potatoes

Third dish

Fresh Sea Urchin on cold steamed egg custard

Fourth dish

Bluefin Tuna Rare Cutlet

Fifth dish

August Fresh fish and Abalone steamed with Daiginjo sake

Granite

Watermelon

Main dish

Kuroge Wagyu Sirloin, Grilled with Miso and Fragrant Kinome Leaves

Rice, Japanese pickles and miso soup,
Chicken meat mince

Seasonal sweetness

Kudzu starch noodles, Pineapple, Citrus sudachi, Pepper sorbet

10dishes ¥ 20,000

First dish

August Fresh Fish Marinated in Kombu Seaweed with Summer Vegetables

Second dish

Horsehair Crab, Organic Tomato, and Inka-no-mezame Potatoes

Third dish

Fresh Sea Urchin on cold steamed egg custard

Fourth dish

Bluefin Tuna Rare Cutlet

Fifth dish

Grilled Japanese spiny lobster

Sixth dish

August Fresh fish and Abalone steamed with Daiginjo sake

Granite

Watermelon

Main dish

Kuroge Wagyu Sirloin, Grilled with Miso and Fragrant Kinome Leaves

Rice, Japanese pickles and miso soup,
Chicken meat mince

Seasonal sweetness

Kudzu starch noodles, Pineapple, Citrus sudachi, Pepper sorbet



現代里山料理

ZEN HOUSE