

Dinner September 2023



現代里山料理

ZEN HOUSE

8dishes ¥ 10,890

First dish

King Salmon with Red Caviar

Second dish

Fig with Tomburi(Land Caviar) and Inca-No-Mezame Potato

Third dish

Tiger Prawns Grilled with Paprica, Basil, and Butter

Fourth dish

September's Fresh Catch with Persimmon and Tonka Beans

Granite

Pear

Main dish

Wagyu Ranichi with Matsutake Mushrooms and Kabosu Citrus

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Three varieties of Grapes, Jelly Made with Hakkaisan Sake Lees, and Red Rice Ice Cream

9dishes ¥ 13,310

First dish

King Salmon with Red Caviar

Second dish

Fig with Tomburi(Land Caviar) and Inca-No-Mezame Potato

Third dish

Tiger Prawns Grilled with Paprica, Basil, and Butter

Fourth dish

Bluefin tuna Rare Cutlet

Fifth dish

September's Fresh Catch with Persimmon and Tonka Beans

Granite

Pear

Main dish

Kuroge Wagyu sirloin with Matsutake Mushrooms and Kabosu Citrus

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Three varieties of Grapes, Jelly Made with Hakkaisan Sake Lees, and Red Rice Ice Cream

10dishes ¥ 20,000

First dish

King Salmon with Red Caviar

Second dish

Fig with Tomburi(Land Caviar) and Inca-No-Mezame Potato

Third dish

Tiger Prawns Grilled with Paprica, Basil, and Butter

Fourth dish

Bluefin tuna Rare Cutlet

Fifth dish

Grilled Spiny lobster

Sixth dish

September's Fresh Catch with Persimmon and Tonka Beans

Granite

Pear

Main dish

Kuroge Wagyu sirloin with Matsutake Mushrooms and Kabosu Citrus

Rice, Japanese pickles and miso soup,
Chicken meat mince

Seasonal sweetness

Three varieties of Grapes, Jelly Made with Hakkaisan Sake Lees, and Red Rice Ice Cream