## Dinner September 2023



		Ζ.1
8dishes ¥ 10,890	9dishes ¥ 13,310	10dishes ¥ 20,000
<b>First dish</b> King Salmon with Red Caviar	First dish King Salmon with Red Caviar	First dish King Salmon with Red Caviar
Second dish Fig with Tomburi(Land Caviar) and Inca- No-Mezame Potato	Second dish Fig with Tomburi(Land Caviar) and Inca- No-Mezame Potato	Second dish Fig with Tomburi(Land Caviar) and Inca- No-Mezame Potato
<b>Third dish</b> Tiger Prawns Grilled with Paprica, Basil, and Butter	<b>Third dish</b> Tiger Prawns Grilled with Paprica, Basil, and Butter	Third dish Tiger Prawns Grilled with Paprica, Basil, and Butter
Fourth dish September's Fresh Catch with Persimmon and Tonka Beans	Fourth dish Bluefin tuna Rare Cutlet	Fourth dish Bluefin tuna Rare Cutlet
<b>Granite</b> Pear	Fifth dish September's Fresh Catch with Persimmon and Tonka Beans	Fifth dish Grilled Spiny lobster
Main dish Wagyu Ranichi with Matsutake Mushrooms and Kabosu Citrus	Granite Pear	Sixth dish September's Fresh Catch with Persimmon and Tonka Beans
Rice, Japanese pickles and miso soup,	Main dish Kuroge Wagyu sirloin with Matsutake Mushrooms and Kabosu Citrus	Granite Pear
Chicken meat mince	Rice, Japanese pickles and miso soup, Chicken meat mince	Main dish Kuroge Wagyu sirloin with Matsutake Mushrooms and Kabosu Citrus
Seasonal sweetness Three varieties of Grapes, Jelly Made with Hakkaisan Sake Lees, and Red Rice Ice Cream	Seasonal sweetness	Rice, Japanese pickles and miso soup, Chicken meat mince
	Three varieties of Grapes, Jelly Made with	Seasonal sweetness

Hakkaisan Sake Lees, and Red Rice Ice

Cream

Three varieties of Grapes, Jelly Made with

Hakkaisan Sake Lees, and Red Rice Ice

Cream