



DINNER

October 8dishes

¥ 10890

First dish

Raw Horse Meat, Salt and Yuzu

Second dish

Scallop Butternut Squash

Third dish

Sea Eel Fresh Yuba Tofu Sake Lees Vinegar

Fish dish

Fresh October Fish Grilled with Peanuts and
Browned Butter

Granite

Persimmon

Main dish

Seared A5 Hida Beef Rump Matsutake
Mushrooms Kabosu Citrus

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Pear White Bean Paste Jelly Houjicha Ice

Cream



DINNER

October 9dishes

¥ 13310

First dish

Raw Horse Meat, Salt and Yuzu

Second dish

Scallop Butternut Squash

Third dish

Sea Eel Fresh Yuba Tofu Sake Lees Vinegar

Fourth dish

Matsutake Mushrooms Potatoes Fall Roll
Black Vinegar from Kagoshima Prefecture

Fish dish

Fresh October Fish Grilled with Peanuts and
Browned Butter

Granite

Persimmon

Main dish

Seared A5 Hida Beef Rump Matsutake
Mushrooms Kabosu Citrus

Rice, Japanese pickles and miso soup,
Chicken meat mince

Seasonal sweetness

Pear White Bean Paste Jelly Houjicha Ice
Cream



DINNER

¥ 20000

October 10dishes

First dish

Raw Horse Meat, Salt and Yuzu

Second dish

Scallop Butternut Squash

Third dish

Sea Eel Fresh Yuba Tofu Sake Lees Vinegar

Fourth dish

Matsutake Mushrooms Potatoes Fall Roll
Black Vinegar from Kagoshima Prefecture

Fifth dish

Grilled Spiny Lobster

Fish dish

Fresh October Fish Grilled with Peanuts and
Browned Butter

Granite

Persimmon

Main dish

Japanese Black Beef sirloin Matsutake
Mushrooms Kabosu Citrus

Rice, Japanese pickles and miso soup,
Chicken meat mince

Seasonal sweetness

Pear White Bean Paste Jelly Houjicha Ice
Cream