



DINNER

November 8dishes ¥ 10890

First dish

Fresh fish for the month of November with
Green Mikan Vinaigrette

Second dish

Horrsehair Crab with Organic Kabu, Rausu
Kombu, and Gyokuro Tea

Third dish

Scallop Adductor with Ebi-Imo, and
Mushrooms Sauteéd in Seared Butter

Fish dish

Fresh fish for the month of November with
Concentrated Umami Broth

Granite

Apple

Main dish

Grilled A5-grade Hida Beef Ranichi with
Black Rice Miso

Rice, Japanese pickles and miso soup,
Chicken meat mince

Seasonal sweetness

Chestnuts, Yuzu Citrus, and Chocolate Ice
Cream



DINNER

November 9dishes

¥ 13310

First dish

Fresh fish for the month of November with
Green Mikan Vinaigrette

Second dish

Horrsehair Crab with Organic Kabu, Rausu
Kombu, and Gyokuro Tea

Third dish

Scallop Adductor with Ebi-Imo, and
Mushrooms Sauteéd in Seared Butter

Fourth dish

Caridean Shrimp, Ebi-Imo, and Yama Wsabi

Fish dish

Fresh fish for the month of November with
Concentrated Umami Broth

Granite

Apple

Main dish

Grilled A5-grade Hida Beef Ranichi with
Black Rice Miso

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Chestnuts, Yuzu Citrus, and Chocolate Ice
Cream



DINNER

¥ 20000

November 10 dishes

First dish

Fresh fish for the month of November with
Green Mikan Vinaigrette

Second dish

Horsehair Crab with Organic Kabu, Rausu
Kombu, and Gyokuro Tea

Third dish

Scallop Adductor with Ebi-Imo, and
Mushrooms Sauteéd in Seared Butter

Fourth dish

Tuna rare cutlets

Fifth dish

Grilled Spiny Lobster

Fish dish

Fresh fish for the month of November with
Concentrated Umami Broth

Granite

Apple

Main dish

Grilled Japanese Beef Sirloin with Black Rice
Miso

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Chestnuts, Yuzu Citrus, and Chocolate Ice
Cream