



DINNER

February 8dishes ¥ 10890

First dish

Seared Japanese Amberjack with Grated Red Core Daikon and Kabosu

Second dish

Whelks and Wasabi leaves, Salad Style

Third dish

Mekabu, Goto Udon with Whitebait

Fish dish

Seasonal fresh fish with Grated Yellow Chive and Yuzu Dip

Granite

Setouchi Lemon

Main dish

Domestic beef ranichi with Butterbur Sprouts and Hatcho Miso

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Ginza Honey, Cacao, Three Types of Citrus

Ice Cream



DINNER

February 9dishes ¥ 13310

First dish

Seared Japanese Amberjack with Grated Red Core Daikon and Kabosu

Second dish

Whelks and Wasabi leaves, Salad Style

Third dish

Mekabu, Goto Udon with Whitebait

Fourth dish

Common Cuttlefish and Cauliflower with Burnt Squid Ink Butter

Fish dish

Seasonal fresh fish with Grated Yellow Chive and Yuzu Dip

Granite

Setouchi Lemon

Main dish

Japanese Black Beef Sirloin with Butterbur Sprouts and Hatcho Miso

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Ginza Honey, Cacao, Three Types of Citrus

Ice Cream



DINNER

¥ 20000

February 9dishes

First dish

Seared Japanese Amberjack with Grated Red Core Daikon and Kabosu

Second dish

Whelks and Wasabi leaves, Salad Style

Third dish

Mekabu, Goto Udon with Whitebait

Fourth dish

Grilled Spiny lobster

Fish dish

Seasonal fresh fish with Grated Yellow Chive and Yuzu Dip

Granite

Setouchi Lemon

Main dish

Akaushi from Kumamoto Prefecture
Fukinotou Hatcho Miso

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Ginza Honey, Cacao, Three Types of Citrus
Ice Cream