



DINNER

March 8dishes

¥ 10890

First dish

Cherry Anthias Yubiki with Cherry Blossoms
and Cherry Tomatoes

Second dish

Scallops with White Asparagus

Third dish

Goto Udon with White Sea Urchin

Fish dish

Seasonal Fish with Grated New Onion

Granite

Ponkan Mandarin

Main dish

Japanese Beef Round with Fresh Greens and
Spring Salt

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Cherry Blossom Ice Cream, Wasanbon

Bracken Mochi



DINNER

March 9dishes

¥ 13310

First dish

Cherry Anthias Yubiki with Cherry Blossoms
and Cherry Tomatoes

Second dish

Scallops with White Aspragus

Third dish

Goto Udon with White Sea Urchin

Fourth dish

Abalone and Udo with Browned Butter

Fish dish

Seasonal Fish with Grated New Onion

Granite

Ponkan Mandarin

Main dish

Japanese black beef sirloin with Fresh Greens
and Spring Salt

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness Cherry Blossom Ice Cream,
Wasanbon Bracken Mochi



DINNER

¥ 20000

March 9dishes

First dish

Cherry Anthias Yubiki with Cherry Blossoms
and Cherry Tomatoes

Second dish

Scallops with White Aspragus

Third dish

Goto Udon with White Sea Urchin

Fourth dish

Abalone and Udo with Browned Butter

Fish dish

King crab grilled with Iyokan miso

Granite

Ponkan Mandarin

Main dish

Akaushi from Kumamoto with Fresh Greens
and Spring Salt

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Cherry Blossom Ice Cream, Wasanbon

Bracken Mochi