



DINNER

March 8dishes

¥ 10000

First dish

Broth with Ground Spring Carrots

Second dish

Cherry Trout with Fermented Lemon

Third dish

Hinai Chicken and Goto Udon

Meat dish

Seared Hokkaido Lamb with Wild Vegetable

Granite

Sweet Pomelo

Main dish

April's Fresh Fish with Clams and Young
Bamboo Shoots

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Green Tea Warabi Mochi Dessert with
Organic Honey and Buckwheat Flour Ice
Cream



DINNER

March 9dishes

¥ 15000

First dish

Broth with Ground Spring Carrots

Second dish

Cherry Trout with Fermented Lemon

Third dish

Button Shrimp and Broad Beans

Fourth dish

s Hinai Chicken and Goto Udon

Meat dish

Seared Japanese Black Beef with Wild
Vegetables

Granite

Sweet Pomelo

Main dish

April's Fresh Fish with Clams and Young
Bamboo Shoots

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Green Tea Warabi Mochi Dessert with
Organic Honey and Buckwheat Flour Ice
Cream



DINNER

¥ 20000

March 9dishes

First dish

Broth with Ground Spring Carrots

Second dish

Cherry Trout with Fermented Lemon

Third dish

Hinai Chicken and Goto Udon

Fourth dish

Red King Crab with Broad Beans

Meat dish

Seared Japanese Black Beef with Wild
Vegetables

Granite

Sweet Pomelo

Main dish

April's Fresh Fish with Clams and Young
Bamboo Shoots

Rice, Japanese pickles and miso soup,

Chicken meat mince

Seasonal sweetness

Green Tea Warabi Mochi Dessert with
Organic Honey and Buckwheat Flour Ice
Cream