



DINNER

June 8dishes

¥ 10000

First dish

Raw Sea Urchin, Japanese Mantis Shrimp,
Sea Grapes

Second dish

Seared Striped Jack with Kinzanji Miso

Third dish

Sweet Fish with Chinese Yam Noodles

Fish dish

Minazuki (June) Fresh Fish with Fruit
Tomato and Yuzu

Granite

Perilla

Main dish

Japanese Beef Round Steak with Manganji
Chili Pepper and Kujo Green Onion

Dish

Basket Clams with Goto Udon Noodles

Seasonal sweetness

Peach Wasanbon Sugar Vanilla Ice Cream



DINNER

June 9dishes

¥ 13000

First dish

Raw Sea Urchin, Japanese Mantis Shrimp,
Sea Grapes

Second dish

Seared Striped Jack with Kinzanji Miso

Third dish

Sweet Fish with Chinese Yam Noodles

Fourth dish

Abalone Tempura with Liver Soy Sauce Rice
Malt

Fish dish

Minazuki (June) Fresh Fish with Fruit
Tomato and Yuzu

Granite

Perilla

Main dish

Japanese Beef Round Steak with

Dish

Basket Clams with Goto Udon Noodles

Seasonal sweetness

Peach Wasanbon Sugar Vanilla Ice Cream



DINNER

¥ 20000

June 9dishes

First dish

Raw Sea Urchin, Japanese Mantis Shrimp,
Sea Grapes

Second dish

Seared Striped Jack with Kinzanji Miso

Third dish

Abalone Tempura with Liver Soy Sauce Rice
Malt

Fourth dish

Spiny lobster

Fish dish

Minazuki (June) Fresh Fish with Fruit
Tomato and Yuzu

Granite

Perilla

Main dish

Japanese brand beef (Hida beef)with
Manganji Chili Pepper and Kujo Green
Onion

Dish

Basket Clams with Goto Udon Noodles

Seasonal sweetness

Peach Wasanbon Sugar Vanilla Ice Cream