



DINNER

August 8dishes

¥ 10000

First dish

Abalone and Tiger Prawn

Second dish

Konbu-cured Beltfish with Junmai Daiginjo Sake Jelly

Third dish

Raw Sea Urchin with Goto Udon Noodles

Fourth dish

Grilled Eel with Organic Corn

Fish dish

Fresh Seasonal Fish with Green Laver and Asari Clam

Granite

Watermelon

Main dish

Domestic Beef Top Sirloin with Perilla Miso

Seasonal sweetness

Dragon Fruit Sorbet with Coconut Sauce



DINNER

August 9dishes

¥ 13000

First dish

Abalone and Tiger Prawn

Second dish

Konbu-cured Beltfish with Junmai Daiginjo Sake Jelly

Third dish

Hanasaki Crab with Noodle Squash

Fourth dish

Raw Sea Urchin with Goto Udon Noodles

Fifth dish

Grilled Eel with Organic Corn

Fish dish

Fresh Seasonal Fish with Green Laver and Asari Clam

Granite

Watermelon

Main dish

Japanese Black Wagyu Sirloin with Perilla Miso

Seasonal sweetness

Dragon Fruit Sorbet with Coconut Sauce



DINNER

¥ 20000

August 9dishes

First dish

Abalone and Tiger Prawn

Second dish

Konbu-cured Beltfish with Junmai Daiginjo
Sake Jelly

Third dish

Raw Sea Urchin with Goto Udon Noodles

Fourth dish

Grilled Eel with Organic Corn

Fifth dish

Tempura of Red King Crab with "Umi no
Kakera" Salt

Fish dish

Fresh Seasonal Fish with Green Laver and
Asari Clam

Granite

Watermelon

Main dish

A5 Hida Wagyu Beef Sirloin with Perilla
Miso

Seasonal sweetness

Dragon Fruit Sorbet with Coconut Sauce