



## DINNER

September 8dishes ¥ 10000

### First dish

Whelk with shiso koji

### Second dish

Fresh fish with kelp and Japanese pear vinaigrette

### Third dish

Hair crab with free-range egg tofu

### Fish dish

September fresh fish with fermented tomato

### Granite

Japanese pear

### Main dish

Grilled Hokkaido duck breast with black mirin

### Meal

Clam Goto Udon

### Seasonal sweetness

Fig with mascarpone



## DINNER

September 9dishes ¥ 13000

### First dish

Whelk with shiso koji

### Second dish

Fresh fish with kelp and Japanese pear vinaigrette

### Third dish

Hair crab with free-range egg tofu

### Fourth dish

Scallop with Inca Awakening potato wrapped in filo pastry

### Fish dish

September fresh fish with fermented tomato

### Granite

Japanese pear

### Main dish

Grilled domestic beef ribeye with black mirin

### Meal

Clam Goto Udon

### Seasonal sweetness

Fig with mascarpone



DINNER

¥ 20000

September 9dishes

**First dish**

Whelk with shiso koji

**Second dish**

Fresh fish with kelp and Japanese pear vinaigrette

**Third dish**

Hair crab with free-range egg tofu

**Fourth dish**

King crab tempura

**Fish dish**

September fresh fish with fermented tomato

**Granite**

Japanese pear

**Main dish**

Grilled Kuroge Wagyu sirloin with black mirin

**Meal**

Clam Goto Udon

**Seasonal sweetness**

Fig with mascarpone